

# A Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

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FOR

### WET SURFACE MAINTENANCE PROBLEMS

No longer is it necessary to dry out surfaces in order to get the protection and beauty of paint. Damp-Tex Enamel penetrates moisture and sticks to the under surface just as though it were perfectly dry. Damp-Tex quickly dries into a tough water-proof film that stays elastic for years regardless of repeated washings with soap and water. Resists corrosive gases and oxidation. Does not taint food or cause it to taste.



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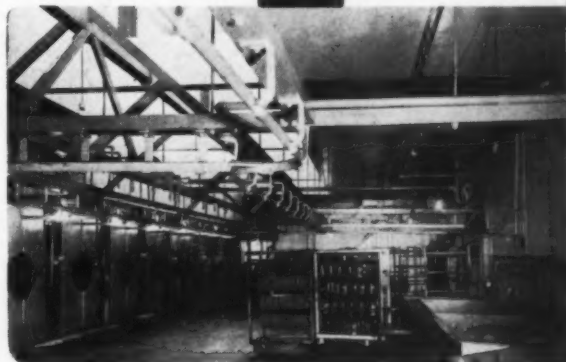


#### MONEY BACK GUARANTEE

If after following simple directions the buyer finds any shipment of Damp-Tex does not do all we claim for it, notify us and we will give shipping instructions for the balance and cancel the charge for the amount used, or, if already paid for, will refund the money.

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Order one or more gallons of Damp-Tex Enamel Under-coater and we will ship at no risk to you with full instructions for satisfactory results. Damp-Tex, pre-treated at the factory against bacterial and fungus growth, may be had at an additional cost of 90c per gallon.



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# NOW... A NEW AND FINER SILENT CUTTER with the new "FULL-FLO" side unloading!



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*for more than 80 years*

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Leaders in presenting features that increase efficiency and safeguard quality. Dependable performance with maximum safety and sanitation. A complete line to suit every requirement. Service from coast to coast by factory-trained experts.



This newest "Buffalo" development is based on extensive research of industry requirements for an efficient, streamlined, all-purpose, easily operated cutter. The machine embodies a new unloading principle offering better product quality control, and other new features providing for increased sanitation, easier maintenance and simpler operation. Among these improved design features that you will want to check . . .

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with exclusive,  
new, fat-soluble  
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Only an  
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in ordinary  
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37½ lb. (5 gal.)  
non-returnable  
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No other antioxidant matches the performance of "G-5." No other antioxidant contains all three—BHA, propyl gallate, and the vital, new, fat-soluble ingredient—LECITHIN-CITRATE!

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The lecithin-citrate sequesters iron, preventing reaction of the iron in steel containers, rendering vats, storage tanks or tank cars. That's why "G-5" doesn't cause lard discoloration due to metal contamination!

Because it contains propyl gallate, "G-5" gives lard long stability in A.O.M. hours.

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These extraordinary qualities make "G-5" the ideal lard stabilizer. "G-5" is packed in 37½ lb. non-returnable steel drums. No deposit required! Mail or phone your order today.

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**GRIFFITH**  
LABORATORIES, Inc.

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**KOLD-HOLD**

**TRUCK REFRIGERATION**

It pays to specify KOLD-HOLD truck refrigeration because you save money when you do. You save, first, because Kold-Hold Refrigeration costs less to use.

Kold-Hold "Hold-Over" Plates maintain predetermined temperatures throughout the longest day's hauls for as little as 10 cents . . . less than the cost of either wet or dry ice. You save too in loading and unloading time. The "Hold-Over" truck plates can be connected into your plant cooling system at the end of the day to make your truck a "cooler room on wheels." Undelivered loads can be left in the truck for the next day's deliveries.

It pays to specify KOLD-HOLD Truck Refrigeration Plates because of their complete dependability. With over one-half million plates in use today, no case of operational failure has ever been reported. They often outlast several truck bodies and are guaranteed for ten years to be free from defects in workmanship and materials.

It pays to specify KOLD-HOLD Truck Refrigeration Plates because they help keep truck bodies clean, sweet, dry and odorless to eliminate losses from spoilage. They take a minimum of space in the truck, permitting longer, more profitable runs because of adequate refrigeration.

It pays to specify KOLD-HOLD Refrigeration Plates.



Write for your copy of the new Kold-Hold Catalog

**KOLD-HOLD**

protects every step of the way

**KOLD-HOLD MANUFACTURING CO.**

460 E. Hazel St.,

Lansing 4, Michigan

THE NATIONAL

*Provisioner*

VOLUME 126

APRIL 26, 1952

NUMBER 17

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## Move Rendering Materials By PIPELINE

Use the Packer Pumpall to move offal, fat, and shredded and hashed materials from cutting floor to cookers by pipeline . . . fast!

Powerful Packer Pumpall moves ma-

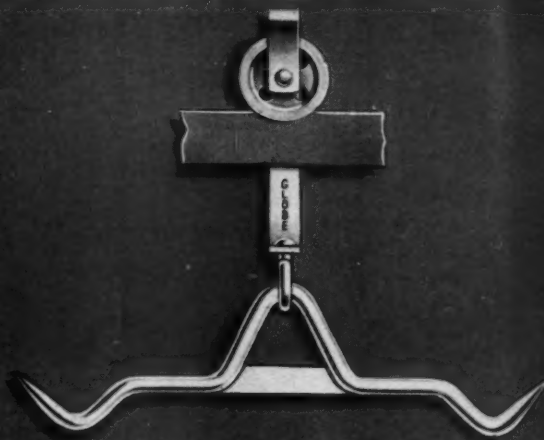
terials vertically or horizontally at a rate of 44,000 pounds per hour. Large 8" galvanized pipe takes chunks of maximum rendering size.

Write now for complete information!

Plant layout drawing shows typical installation of Packer Pumpall in basement, with distribution lines to cookers on third floor. Such installations reduce handling, eliminate trucks, save floors and elevators.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

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from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.



## LOOK TO GLOBE for all Tracking Equipment

Whether your present tracking equipment need is for a single piece of tracking or a complete plant conveyor system, Globe Trolleys, Gambrel assemblies, Hangers, Shackles, Hooks and Switches have all been designed and constructed to withstand the strain and shock to which they will be subjected in use. They are built to function efficiently and economically for years to come. All Globe Trolleys and Gambrel assemblies are manufactured to close plus-or-minus tolerances, enabling a dependable tare check on daily output. Consult the new Globe 800 page catalog for every type of tracking equipment, or better still, call for a Globe representative and let him analyze your present set-up and make recommendations that will simplify and speed up your production. Write or call Globe today.



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Simplify and speed up  
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# The GLOBE Company

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### **OPS Suspends Price Controls on Below-Ceiling Commodities**

The long-awaited order suspending price controls on hides, tallow, fats and oils and a few other commodities selling below ceiling prices was announced early this week, to be formally issued Friday and effective next Monday. For provisions of the order, see page 13.

### **Postpone Hearings on Controls Law**

The Senate banking committee has decided to put off further consideration of pending controls legislation until it hears from both sides in the steel controversy. Senator Maybank, chairman of the committee, explained that "whatever is done in the steel settlement will affect the overall picture" on the government's stabilization program. The committee will hear steel company and labor union spokesmen in closed session next Monday and Tuesday and in open session on May 1. The committee plans to resume consideration of legislation extending the Defense Production Act on May 12.

It is expected the committee decision may put the administration under pressure to settle the steel dispute, inasmuch as administration officials are anxious to have controls extended without interruption. Current controls expire June 30.

### **OPS Amends Wholesale Veal Order**

Some relief was given to veal slaughterers and processors by Amendment 2 to CPR 101, announced this week by OPS. See details of the order on page 10.

### **USDA Requests Bids on Smoked Meats**

The Department of Agriculture has requested further offers to sell substantial quantities of smoked pork products as described in LS-73. The new request is numbered LS-74, and is the same as the previous one except that offers are also asked on 16-18 lb. smoked skinned hams. Offers must be in by noon, April 29, and are subject to acceptance May 2. Telegraphic offers may be made, but if forms are preferred they must be requested.

### **OIT Takes More Hides Off Allocation**

Late this week the Office of International Trade announced that export application for wet cattlehides must specify the number of hides weighing less than 58 lbs.

OIT also revealed that, effective May 1, 1952, wet and dry sheep and lamb skins, raw goat, kangaroo and kid skins, and semi-tanned sheep, lamb, goat and kid skins may be exported to most countries under general license without prior application to OIT. Excepted places are Iron Curtain countries, Hong Kong or Macao.

### **Grading Requirements Overturned by Court**

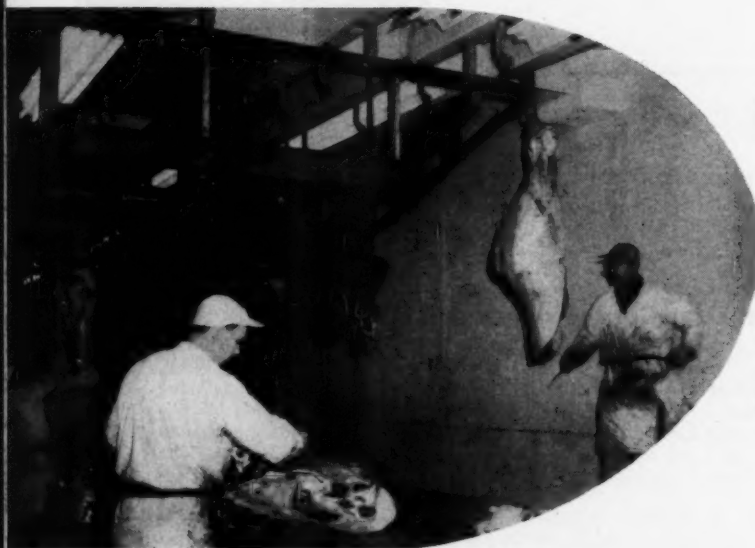
A federal judge at Wichita, Kans., has ruled that the grading requirements of Distribution Regulation 2 are unlawful. The ruling was made in a group of criminal proceedings brought against Excel Packing Co. there. The government charged that the company, its officers and customers had sold beef which had not been graded and which had not been grade-marked as required by DR 2. The company moved to dismiss the cases on the ground that the grading and marking requirements of the regulation were unlawful. The motion was granted by Judge Delmar C. Hill. The counsel for OPS is seeking to arrange an appeal to the Supreme Court.

### **Appropriations Bill Includes McCarran Amendment**

The House appropriations committee has adopted the so-called "Buy American" clause in the Army Appropriations Bill for the fiscal year 1952-53. This amendment provides that the Army must buy its food and clothing in the United States whenever sufficient quantities of these articles can be produced in the States. An exception is in an emergency, when vessels are in foreign waters.



# Conveyorize Beef Boning



*Western packer achieves orderly product flow and specialized butcher operations with new mechanized beef boning layout.*

**T**HE Acme Meat Co. of Los Angeles now has in full operation a boning room arrangement which appears to deliver high production in compact space, under a working procedure which assures uniform, high working speed at every stage of boning.

Located in the sub-level of a new addition to the plant (see *THE NATIONAL PROVISIONER* issue of March 24, 1951 for unique construction features), the arrangement employs basically standard equipment units in an arrangement planned for uniform progress of product to the final packaging stage.

The main cooler of the Acme plant, immediately above the boning room, furnishes all carcasses for the boning operation. The first preparatory operation previous to actual boning takes place at one corner of the cooler. Whole sides are moved from the cooler rail to a special rail arrangement adjacent to a primary breaking table and carcass saw. A modified circle arrangement of

continuous rail descends from the normal cooler rail height about a total of 4½ ft. to end in a trolley storage rail.

A full carcass for primary breaking is brought in on the high rail and pushed over the breaking table where the carcass is broken and the forequarter dropped onto the table. The hindquarter is moved along on the high rail to another worker who pulls the flank. The hind is then pushed along the rail which declines about 30 in. in a modified spiral to bring the hind back to the same relative position for dropping the fores, but at a low level to permit easy unhooking of the hind. While the flank is being pulled on the

hind by one worker, the other man drops the shank and pulls the clod on the forequarter. The employee who pulls the flank also operates the band saw.

After preliminary breaking operations the various carcass parts are pushed into a divided gravity conveyor descending to the lower level. Flanks, shanks, briskets and plates go down one chute and are dropped into a stationary tub from which they are passed manually to stationary cutting and boning tables for further handling. Primal cuts go down the second chute which leads to the end of the moving top boning table.

Ten men work on each side of the moving top table. At the head of the table on each respective side, are four round boners and six chuck boners. At the foot of the table are six loin boners, facing four rib boners. Boned meats go back onto the moving top after boning and are carried to the end where two trimmers work at individual cutting

**TOP:** Circular arrangement permits breaking of carcass into fore and hindquarters at tabletop level. **LEFT, below:** After breakdown at bandsaw, primal cuts move into large chute and rough cuts into smaller chute. **RIGHT:** Tandem arrangement permits continuous grinding through two grinders.



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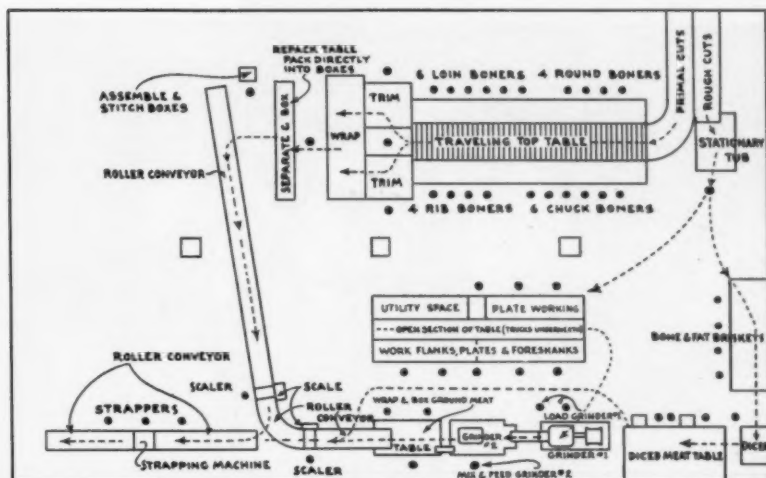
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Briskets are passed to a table at the end of the room where they are boned and fattened and passed through a dicing machine preparatory to packing in boxes. Plates, flanks and shanks are boned on a stationary table. This table is arranged with cutting boards on opposite sides, with an open center. Raised above this open center a per-

At left, worker slices hamburger as it fills spatula from square discharge orifice. Next photo is exterior view of plant. At lower left is view of discharge end of moving top cutting table. The chute leading down from primary breakdown station above is seen at rear. At lower right is final trimming and wrapping arrangement. Filled boxes move to the left on conveyor. Layout of conveyerized boning arrangement is shown below.



manent shelf arrangement has been installed for holding product for boning. Boned meats are simply pushed forward by each boner to drop through the open center section of the table into tub trucks pushed below the opening. Bones are pushed backward by each boner into a drum.

Adjacent to the stationary boning table a tandem arrangement of grinders has been set up. Boned meats are forked from tub trucks into the loading hopper of the first grinder, which is fitted with a long discharge pipe to discharge singly ground meats onto an elevated tray permanently mounted around the feed hopper of the second grinder. As the meat is discharged onto this tray or elevated table the meat is manually mixed and pushed into the hopper of the second grinder for re-

grinding. The second grinder delivers ground meat through a square discharge pipe onto the ground meat wrapping table. As the meat comes from the second grinder it is picked up with a tool resembling a long spatula with one end bent up at right angles and a handle fitted to the bent end. When the spatula is completely filled with meat, the ground meat is cut off with a knife and slid across onto a sheet of wrapping paper. The wrapped ground meat retains its square form and packs solidly into boxes which are carried away from the wrapping table on a roller slide conveyor to the scaler.

Under heavy production conditions scalers are used at two positions, but under normal production schedules a single scaler can handle boxed meats from either the primal cut line or the

line handling ground and diced meats. The basic layout of the boning room was developed by the Carpenter-Hetzler Co. of Los Angeles, working in cooperation with Paul Blackman, secretary of the Acme Meat Co., and George Fickeison, foreman of the Acme boning department.

The moving top cutting table was built by Western Engineering Co., Los Angeles, to Carpenter-Hetzler specifications. Other equipment credits: Band

saw, Jones Superior Machine Co.; roller slide conveyors, Rapids Standard Co., Inc.; box strappers, Signode Steel Strapping Co.; stationary tables, Carpenter-Hetzler Co.; grinders, John E. Smith's Sons Co.; scales, Toledo Scale Co.

The Acme Meat Co. personnel includes Sam Ormont, president; Philip Himmelfarb, vice president; Paul Blackman, secretary, and Herman Blackman, treasurer.



Stationary section where flanks, plates, legs and shanks are boned is shown here.

## Mexico Expected to Limit Exports of Beef

When the Mexican border is opened to livestock shipments, it is expected some kind of export control will be imposed by Mexico. The border is to be opened September 1 if no further outbreaks of foot-and-mouth disease occur. Reasons for such control would be twofold: to protect her cattle industry and prevent the liquidation of breeding stock and to protect her new processing industry.

While foot-and-mouth disease in Mexico was a great evil for the nation, the Mexican Bureau of Statistics in a recent report pointed out that it had its brighter side. It led to heavy development of the meat packing and canning industry. Greater impetus was given also to the development of by-products.

According to the report, Mexico has become one of the largest exporters of canned beef and by-products in Latin America. In 1946 Mexico exported 12,492,000 kilograms of meat. (A kilogram equals approximately 2.2 lbs.) In 1947, 30,718,000 kilograms were exported; in 1948, 185,054,000 kilos and in 1949, 253,664,000 kilos. Aftosa curtailed exports drastically, but the industry expects exports this year to equal if not surpass the 1949 figure even though shipments to the United States will not be permitted until September.

Plans are being made to build a meat refrigeration plant near Mexico City which will have an initial capacity of 3,000 carcasses, with a possible expansion of facilities so it will hold 40,000 to 50,000 carcasses. Construction is to be financed by a bond issue which

is to be taken by private interests as well as the meat supply and cattle industries. The plant is expected to supply meat reserves for times of scarcity and thus be a factor in holding down prices. Usually meat supplies are short in the city from late May to October, during the rainy season.

## OPS Makes Several Changes in Veal Order

OPS early this week issued Amendment 2 to CPR 101, the wholesale veal regulation. It becomes effective April 28.

The amendment authorizes packers to engage in experimental work on new cuts of veal if the work is done for defense procurement agencies on a contract basis.

Packers who had large freezer stocks of veal on hand when the veal regulation became effective are given until June 1 of this year to dispose of cuts not conforming to definitions contained in CPR 101. Such cuts are to be priced no higher than the price of the next similar cut defined in the regulation.

The amendment also establishes ceiling prices and definitions for semi-fabricated veal meeting maritime specifications, to comply with the requirements of the maritime trade.

It extends the mandatory date for retailers to file applications to purchase hide-on carcasses weighing not more than 150 lbs. to June 1, 1952.

It changes ceiling prices for calves' heads and feet "so as to conform more closely to the ceiling prices established for these products by the General Ceiling Price Regulation."

## Industry Gets Set to Push Canned Meats During Month of June

An avalanche of advertising on canned meats is being prepared by the meat packing and allied industries for what has come to be an annual campaign during June.

The double-page spread of the American Meat Institute's Meat Educational Campaign advises housewives to "Please 'em easy with Meats-in-a-can." A color page pictures an opened can of luncheon meat. The copy assures readers that meat in cans gives the same essential (complete) protein as any other meat. The facing page, in black and white, illustrates seven meals using different canned meats. The ad will appear in *Ladies' Home Journal*, *True Story Magazine*, *Modern Romances* and *True Confessions*. *Look* magazine will carry the four-color page.

In addition to the Institute advertisement, supplementary ads to it will appear over the signature of the U.S. Steel Corporation in the July *Ladies' Home Journal*, a home economics advertisement placed by the home economics division of the National Canners Association will appear in *What's New in Home Economics* and *Forecast for Home Economics*, and advertisements of American Can Co. and Continental Can Co. will appear in retail trade journals.

Also, an advertisement to the medical profession on the nutritive qualities of meat in cans will appear over the signature of the AMI.

Publicity on canned meats supplementing the advertising is being distributed by the Institute, the National Live Stock and Meat Board, the National Canners Association, the Can Manufacturers Institute and the Processed Apples Institute. The publicity suggests recipes and menus featuring a wide variety of canned meats.

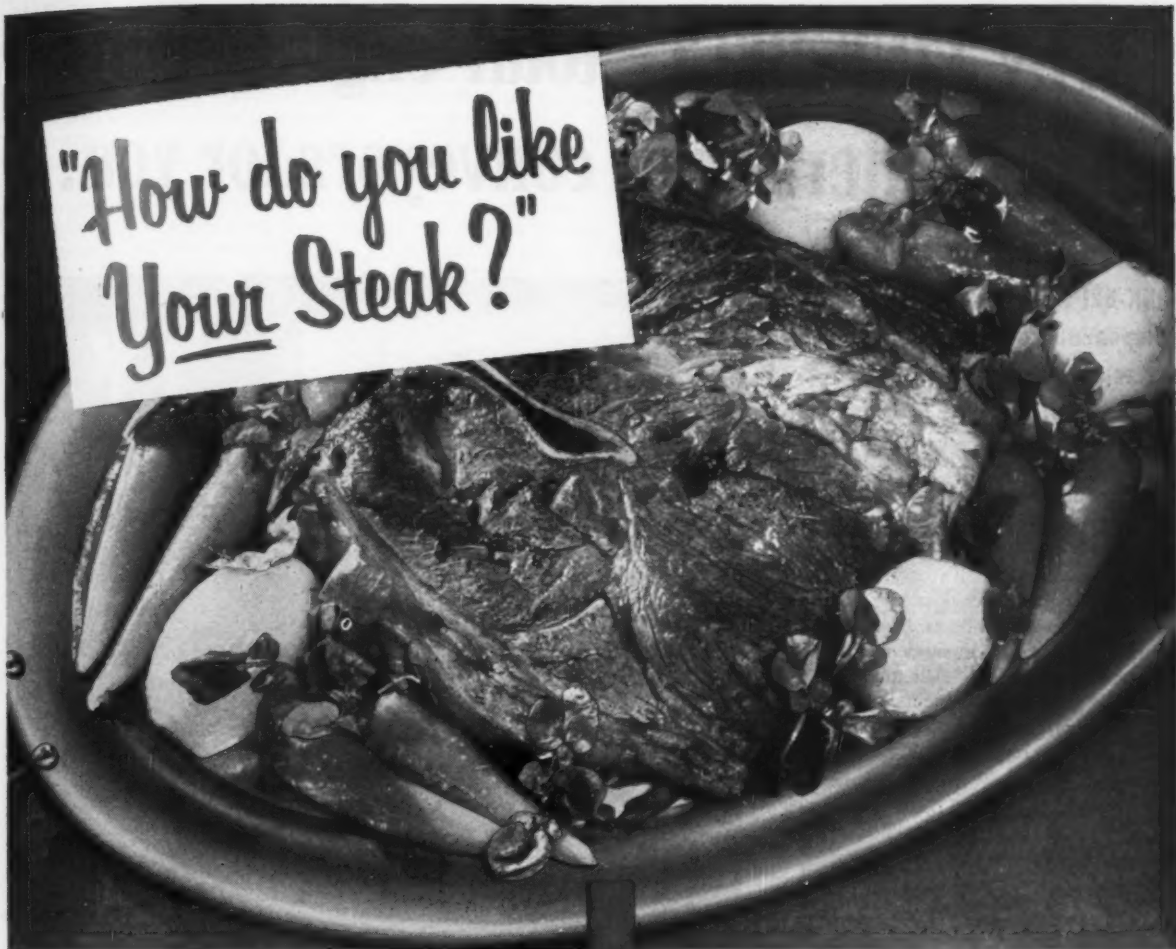
## WSB Revises GWR 13

The Wage Stabilization Board has revised its regulation covering certain fringe benefits (GWR 13) to include all fringe benefits except health and welfare plans, pension plans and profit-sharing plans of the deferred type, which are covered by other regulations. Regulation 13, adopted in July of 1951, applied only to paid vacations, paid holidays, premium pay relative to days and hours of work, shift differentials, call-in pay and certain other fringe benefits which the WSB would stipulate. It provided for Board approval of adjustments in the specified list of fringes where they did not exceed prevailing industry or area practice either as to amount or type.

The revised regulation retains the provision that proposed fringe benefits must not exceed prevailing industry or area practice both as to amount and type. It still requires that parties petition the Board for approval of a new or modified fringe benefit.



"How do you like  
Your Steak?"



Whether it's rare, medium or well done—steak, tender and juicy, is a great American favorite. Americans get it just right, thanks to THERMO KING AUTOMATIC TRANSPORT REFRIGERATION. When it's shipped in trucks equipped with economical, easy to operate THERMO KING units, meat travels at the *correct* temperature, never too cold or too warm, arrives at destination in perfect condition.

This is just *one* of the many reasons why THERMO KING IS FIRST WITH PACKERS AND SHIPPERS EVERYWHERE!



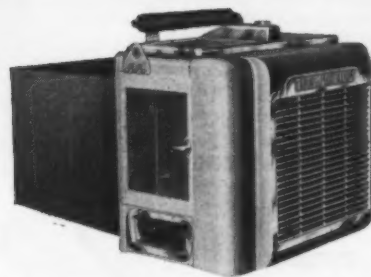
## U. S. THERMO CONTROL CO.

44 So. 12th St., Minneapolis, Minn.



World's Largest Builder of Gasoline  
Engine Powered Refrigeration Units

Sales and Service in All Principal Cities



## ONLY THERMO KING HAS:

Completely Automatic Defrosting  
at Pre-Determined Intervals

(on Model "R" Series)

### MAIL THIS COUPON—TODAY

U. S. Thermo Control Co.  
44 South 12th Street, Minneapolis 3, Minn.

NP-426

Gentlemen: Please send immediately complete information about Thermo King Mechanical Refrigeration for trucks and trailers.

To Attention of \_\_\_\_\_

Firm Name \_\_\_\_\_

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State \_\_\_\_\_

# Why LINK-BELT "total engineering" means better screw conveyors for you...

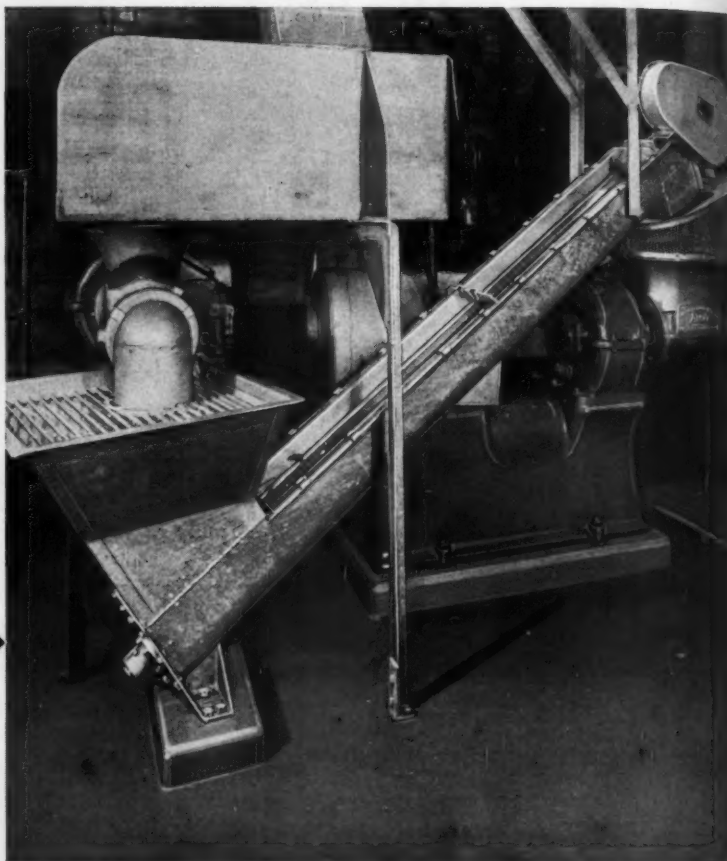
**LINK-BELT integrates all components to give you the right screw conveyor for your job**

Don't be fooled by the apparent simplicity of a screw conveyor. It is simple in design, but there are many important factors that must be considered to give you top performance.

That's why Link-Belt's broad materials handling experience is so important... why Link-Belt Screw Conveyors are first choice on so many demanding jobs. And because Link-Belt makes all types and sizes of components, you get exactly the right screw conveyor for your particular requirements.

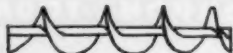
It's easy to see why "total engineering" results in top screw conveyor performance. Call the Link-Belt office near you for complete information.

Sausage meat moves from grinders to mixers in a Link-Belt galvanized, inclined screw conveyor. Screw conveyor is sanitary, dirt-proof, moisture-proof, easy to clean.



**LINK-BELT designs and builds all components!**

**SCREWS**—Link-Belt makes a complete range of conveyor screws—Helicoid, Sectional Flight, Cut Flight, Ribbon Flight, Paddle type and special



types for such diverse applications as feeding, conveying, mixing, agitating, stirring, blending, etc.



**HANGERS**—Available in a variety of styles and mountings, with various bearing materials, and steel or cast hanger frames.



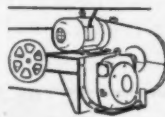
**TROUGHS**—Link-Belt builds flanged, angle flanged, flared, rectangular, dust-seal, jacketed and drop-bottom types in steel or alloy metals. Variety of connections, supports, covers and clamps offers added design flexibility.



**SPOUTS & GATES**—Plain discharge spouts can be fixed or detachable. Discharge gates, flat or curved slide, can be hand or rack-and-pinion operated.



**TROUGH ENDS**—Steel or alloy metal plate or cast trough ends to match all trough shapes, provide required shaft bearing support and alignment. Seal glands to protect bearings, if required.



**DRIVES**—Link-Belt designs and builds many forms of drives to suit specific conditions—enclosed gear, Electrofluid, P.I.V. variable speed, and chain drives of various types.

Link-Belt can also supply a full range of flanges, thrusts, covers, saddles and countershaft ends.

**LINK-BELT**

**SCREW CONVEYORS**

**LINK-BELT COMPANY:** Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Houston 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8, Springs (South Africa). Offices in Principal Cities.

## Hides, Lard, Most Fats and Oils Are Freed of Price Controls by OPS

THE Office of Price Stabilization has suspended price controls on some 16 commodities now selling materially below ceiling. The order takes effect April 28.

The commodities, on which price control at the primary producer level will be suspended, include cattlehides, kips, calfskins, tallow, lard, animal waste materials, vegetable oil soapstock, crude cottonseed oil, crude soybean oil, crude corn oil, burlap, wool top, wool noils, wool waste and alpaca.

The suspension was announced by OPS Director Ellis Arnall, with the concurrence of Economic Stabilizer Roger Putnam. In statements submitted to the Senate committee on banking and currency, both Putnam and Arnall emphasized that they are standards for suspension rather than decontrol. The committee is considering extension of the Defense Production Act, it was reported.

In addition to suspending ceiling prices on lard, one of the new orders establishes dollars and cents ceilings on lard, to become effective if loose lard at Chicago should reach 14½¢. The ceiling price for lard, should price controls be reimposed, will be 17¢ per lb. for loose lard at Chicago. Also, the ceiling price for lard, should price controls be reimposed, will be 17¢ per lb. for loose lard at Chicago. Also, the ceiling price for lard, should price controls be reimposed, will be 17¢ per lb. for loose lard at Chicago. Also, the ceiling price for lard, should price controls be reimposed, will be 17¢ per lb. for loose lard at Chicago.

A summary of the suspension orders which affect the meat packing industry follows:

**Ceiling Price Regulation 2, Revision 2, Amendment 1:** The amendment suspends ceilings on domestic cattlehides, kips, calfskins and cut parts thereof suitable for making leather. However, imported hides, kips and calfskins are still subject to provisions of the General Ceiling Price Regulation.

Control will be reimposed if prices of significant selections or types of cattlehides, kips and calfskins reach 80 per cent of the presently established ceilings. OPS cited light native cows as an example of how far hides are selling below ceiling. Currently this commodity is selling at approximately 14¢ a lb., although the authorized ceiling ranges from 31 to 32¢.

**CPR 6, Amendment 13:** This amendment accomplishes three things:

1. It revises downward the ceiling prices of crude soybean oil, crude cottonseed oil and crude corn oil.
2. It establishes dollar and cents ceiling prices for processors' sales of lard which were formerly covered by the GPCR.

3. It provides for a suspension of all provisions of CPR 6 and other regulations insofar as they apply to commodities for which new ceiling prices are fixed by this amendment, and also for suspension of the provisions of CPR 6, applying to tallows and greases, animal

fat waste materials and vegetable oil soapstocks.

The new ceilings for lard are below the former ceilings, and in event control is reimposed, the lower ceilings will be in effect.

As revised by this amendment, the new ceiling price of crude soybean oil is 16½¢ per lb., f.o.b. Decatur; for crude cottonseed oil, 18¢ per lb. (Valley basis), and crude corn oil, 19¢ per lb., f.o.b. U. S. mills. A basic price of 17¢ is established for loose lard at Chicago. These ceilings, however, are now suspended with the suspension orders.

This suspension of price controls will be rescinded, in whole or in part, by OPS if quotations of actual transactions in established spot or future markets reach the following price levels: crude cottonseed oil, 15½¢ Valley basis; crude soybean oil, 14¢ f.o.b. Decatur; crude corn oil, 16½¢ f.o.b. U. S. mills; fancy tallow, 9¢, New York, and loose lard, 14½¢, Chicago. The price levels at which this suspension would be rescinded on the named crude oils and lard are 2½¢ and on tallow 1½¢ below their respective ceiling prices.

## Canada Has New Outbreak Of Foot-Mouth Disease

Although it was believed that Canada's foot-and-mouth disease epidemic was over and all infected cattle destroyed, it was disclosed this week by the Rt. Hon. J. G. Gardiner, Canadian Minister of Agriculture, and his chief veterinarian, Dr. Thomas Childs, that about 12 head of cattle in South Saskatchewan have foot-mouth symptoms.

Gardiner stated that all precautions are being taken and a United States veterinarian is watching closely.

Canadian officials have been holding conferences with food officials in London on the possibility of selling Canadian meat to that country. The United States has banned imports of livestock and fresh and frozen meats from Canada. The Federal Prices Support Board in Canada has begun buying surplus pork in cans, and recently bought surplus fresh frozen Wiltshire sides.

The Canadian government has banned all livestock imports from England and Scotland as an extra precaution against the possible further spread of foot-and-mouth disease. The United Kingdom is now trying to control a new outbreak of the disease which British experts believe was carried there by migrating birds from Continental Europe.

## Visking Announces Second Sausage Display Contest

Visking Corporation's second \$17,000 sausage display contest, through which retailers stand to cash in on big prizes and through which sausage processors can increase sales, will get underway May 1. The retailer who builds the best display around Visking's nationally advertised theme—"When you buy a pound you serve a pound!"—will win \$1,500. The packer representative who sells this retailer will be \$1,000 to the good. All told



some 600 cash prizes will be awarded. The photographic entries will be judged on the basis of originality, novelty and freshness of thought, and their tie-in appeal with the slogan mentioned above.

Tremendous increases in sausage sales were reported among contestants last year. The display of the Glen Center Market, San Jose, Cal., shown above, took third place in the 1951 Western theme contest. During the contest the market staged a one-day store-wide promotion for sausage and skinless franks. The demonstration sold 575 lbs. of franks for the day compared with about 40 lbs. generally sold.

Entry blanks are available from the Visking Corp., Contest Dept., 6733 W. 65th st., Chicago 38, Ill. The contest will end June 30.



# K-D-M LIQUID IDEAL CURE

**achieves brilliant color  
in meat permanently..**

K-D-M is highly efficient in pumping hams; preserves meat's natural bloom and encourages sales through eye and taste appeal.

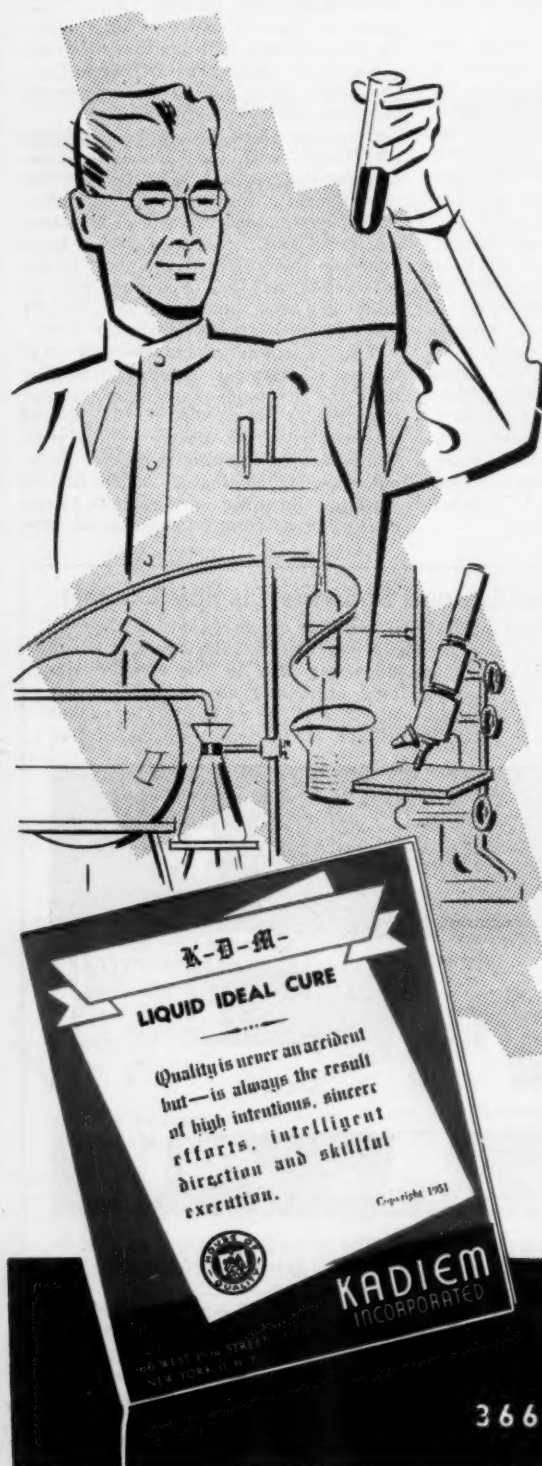
K-D-M Liquid Ideal Cure assures MAXIMUM PENETRATION quickly and tenderizes more thoroughly than ordinary commercial cures without impairing the fine tissues of the meat.

K-D-M Liquid Ideal Cure combines all necessary nitrates and nitrites with special *levulose* sugars, and other curing ingredients, in a scientific formula which produces that oldtime "down-on-the-farm" flavor.

K-D-M Liquid Ideal Cure extends the normal keeping qualities of meat *more effectively and longer*. This means that meat cured the K-D-M way can be held in the freezer INDEFINITELY without curing after-effects.

Does not form gas in sausage—preserves the casing. And, it is so economical to use—only 4 oz. per 100 pounds of product.

*Write today for this valuable guide on the use of K-D-M Liquid Ideal Cure.*



## KADIEM, INC.

366 W. 15 ST., NEW YORK 11, N. Y.



## Keystone Provision, an Independent Branch House

UNIQUE among packinghouse distributing systems is the Keystone Provision Co., Cleveland. This house handles, on an exclusive basis, fresh pork, smoked and canned meat products of Agar Packing & Provision Corp., Chicago, in the Cleveland area. It is a privately owned branch house which fills out its line to handle a complete list of packinghouse products including frozen meats.

Of course, the working relationship did not just happen through a chance meeting of the principals. A. Gus Sazima, president of Keystone, represented Agar in the Cleveland area for 20 years as a car route salesman. While doing this work he always had the desire to operate his own business. Many years ago he purchased a five-acre site on the fringe of Cleveland's packing-town.

Four years ago Sazima was ready to

realize his ambition and built the present plant. Last year he added an additional cooler. The building contains several unusual physical features, all a result of Sazima's planning and foresight.

To hear him talk, one might gain the impression that he had nothing to do with the success of his venture. Agar customers built the building, Agar taught him everything he knew about the meat business and his small force, including his son Robert, a World War II veteran, and now secretary of the firm, carried the ball.

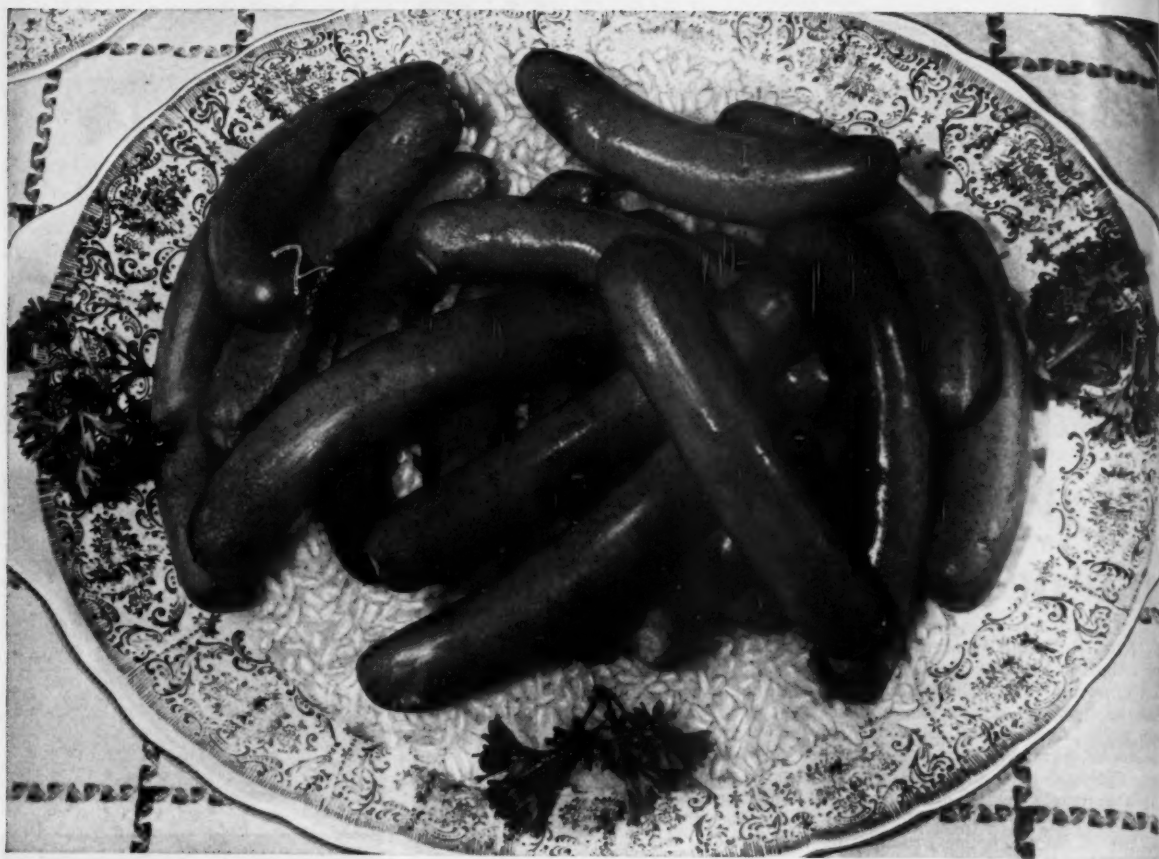
This notion is quickly dispelled as he explains his operations. His success springs from an intimate knowledge of his customers and a strict accounting control. Within its four years of operation, with total sales running into seven figures, total bad debt losses of the

(Continued on page 24)



Photos clockwise from upper left: Front and side loading docks can be seen from exterior view of plant. The Sazimas, Robert, secretary (seated), and A. Gus, president. Fabrication room, equipped with power band saw, grinder and tenderer is housed in areaway leading from front to side loading dock. Closeup view of the window section in the new cooler can be seen here. The frozen meats storage cooler is at lower right and at left the main cooler, equipped with overhead trackage that extends to either of the two loading docks.





## FEARN'S WIENER SEASONING

... a *balanced* blend of pure, natural spice extractives

Looking for a *sure* way of producing wieners and frankfurters with extra fine flavor *every time*? Then you'll want to try this superb new wiener seasoning by Fearn. It's a precision blend of pure natural *spice extractives* in a suitable carrier to give consistently excellent results. Because it is a blend of the total extractions of spices, all the flavoring is available to season the meat . . . there's no waste, no chance for strength variation. It lets you turn out the same fine product every time . . . with *absolutely uniform* taste appeal and sales appeal to constantly keep building an ever-greater reputation for your wieners. And you'll find Fearn's Wiener Seasoning exceedingly simple to work with . . . and most economical to use! Why not try a test run immediately?

**FEARN**  
*flavors you can trust*

QUALITY CONTROL CERTIFIED BY *FEARN FOODS INC.*, FRANKLIN PARK, ILLINOIS



**Every Shipment to You is  
Quality Control Certified**

You can always depend on Fearn's Wiener Seasoning! Before your order is shipped to you it must meet with every one of Fearn's many strict quality requirements. Then a coded Fearn Quality Control Certificate is placed on its container as a sure guarantee of quality. Look for it on every shipment . . . it tells you that here, as always, are "flavors you can trust."

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## PERSONALITIES

## and Events

## OF THE WEEK

►A new cooler is being added to the present Smithfield, Va. plant of P. D. Gwaltney Jr. & Co., Inc. The addition will consist of four cooler rooms with approximately 6,000 sq. ft. of floor space. It is being built on the site where P. D. Gwaltney originally started his Smithfield ham and meat processing business in 1870.

►C. H. Hodges, president of Companhia Swift do Brasil, and C. W. Travers, president of the company in Brisbane, Australia, have been elected vice presidents of International Packers, Inc.

►L. M. Neff has been named eastern sales manager of Armour and Company's frozen foods. Formerly Neff was on the New York district office staff. He will supervise fresh-frosted meat and frozen poultry sales in the New York, Albany, Boston and Philadelphia districts.

►Milton Starsky, head of the Home Packing Co., Toledo, O., has been elected secretary of the board of trustees of the Jewish Community Center there.

►Lambert S. O'Malley has been named acting director of enforcement, Office of Price Stabilization. He had been with



ON COMPLETION OF 50 YEARS with the H. L. Handy Co., Springfield, Mass., George J. Lord was honored by fellow associates and presented the AML gold service pin by P. L. Ayers, plant manager. Lord heads the transportation department of the Swift affiliate. For many years Lord worked in the accounting division. He was made chief clerk in 1924, promoted to his present job in 1942.



THIS PICTURE OF EXECUTIVES of four of the country's leading meat packing firms was taken in Fort Worth, Tex. recently as directors of the American Meat Institute visited the city. Left to right, John Holmes, president, Swift & Company, Chicago; R. E. Pearsall, executive vice president, Armour and Company, Chicago; George M. Foster, president, John Morrell & Co., Ottumwa, Ia., and H. H. Corey, president, Geo. A. Hormel & Co., Austin, Minn. The Institute directors made a tour of the state of Texas.

the Department of Justice doing trial work in the anti-trust division. Another recent OPS appointment is Joseph H. Keller as assistant chief of the meat and fish branch, food and restaurant division. Keller had been in the meat packing business for 27 years, with the Charles Wolf Packing Co., Allied Packers, John Morrell & Co., Hygrade Food Products Corp. and Dold Packing Corporation.

►The F. B. Purnell Sausage Co., Louisville, Ky., has filed a suit in circuit court to prohibit picketing of its plant by Butcher Workmen Local 227. The suit alleged the AFL union put a picket line there, although there is no labor controversy between the firm and its workers.

►John Holmes, president of Swift & Company, is featured in an advertisement of the Credit Union National Association which appears in a recent issue of *U.S. News & World Report*. Holmes is pictured in the ad and is quoted as saying: "We like the idea of credit unions for our employees."

►Two Rath Packing Co. employees have been named chairmen of the Waterloo Chamber of Commerce's standing committees for 1952. They are John W. Coverdale, director of the Rath agricultural bureau, who is heading the Chamber's agricultural committee, and Ray Brecunier, Rath treasurer, who

will direct the finance and budget committee.

►The Wheatland (Wyo.) Packing Co. has been granted a permit by OPS to operate its business.

►J. G. Beecham, transportation manager, Cudahy Packing Co., S. St. Paul, has retired after 44 years with the company. His successor is H. B. Tusler who has been his assistant.

►Wilson & Co., Inc., Chicago, announced this week that J. M. Sheridan has been appointed divisional sales manager, in charge of all canned meat department operations pertaining to all brokers, the Chicago car route division and the Chicago city branches. E. A. Ellendt made the announcement.

►C. E. Dippel of C. E. Dippel & Co., has just returned from an eight weeks trip abroad inspecting meat plants and manufacturing methods in Germany, France and Italy. Dippel spent considerable time with engineers at Alexanderwerk and other manufacturers of packinghouse equipment.


►A slaughterhouse in Meadville, Pa., owned by Thomas Guy, was destroyed by fire April 11. Damage was estimated at \$10,000.

►Arnold Brown, district manager in Philadelphia for Geo. A. Hormel & Co., was the guest speaker at the April dinner meeting of the Philadelphia Meats Association. He discussed mer-



**"I'll be there  
in FORMBEST"**

**LET'S GET ACQUAINTED  
AT THE NIMPA CONVENTION**



**"Me, too,  
in PIN-TITE"**

Getting to know you... that's our aim... and we want you to know us and our products... FORM-BEST Stockinettes... full-length. They're stronger and more elastic. They form your hams better... keep 'em plumper. FORM-BEST absorbs less... have a minimum of shrinkage.

PIN-TITE Extra Strong Shroud Cloths bleach white and marbleize. You'll know PIN-TITE by the red bar along the super strong pinning edge!

**It will pay you to know our staff and our products. They'll both save you money.**

**Plan to get acquainted with them during the Convention, Sherman Hotel, Chicago, April 28, 29, 30. We'll be looking for you at Booths Nos. 51 & 52 and Hospitality Suite No. 14.**

**The Cincinnati Cotton Products Co.**  
Cincinnati 14, Ohio

# **W. G. Winkler, L. H. Edwards Retire from Armour and Company**

William G. Winkler, manager of the beef boning department of Armour and Company, retired on April 26. He spent 38 years with Armour in Chicago. He started in 1913 as a stenographer. From 1917 to 1919 he served in World War I. After returning to the company he became manager of the selected meats department. He was made assistant manager of fresh



**W. G. WINKLER**

beef cuts in 1931 and eight years later was named department manager. In 1949 Winkler was appointed manager of the beef boning department.

James J. O'Reilly, who was assistant manager of the beef boning department since 1942, has been made manager of the department. He started with Armour at the Chicago plant in 1908 as a butcher. He has been in the beef department since 1931. At one time he was a branch house manager in Chicago.

The appointment was announced by Walter A. Netsch, vice president in charge of Armour's beef division.

L. H. Edwards, a member of Armour's dressed beef department, has also retired after 30 years of continuous service. He worked as a salesman in St. Louis, became manager of the S. Broadway branch house and the St. Joseph branch. He came to Chicago in 1925 and was made dressed beef sales supervisor of the New England, Albany and Pittsburgh districts in 1930.

chandising methods which could be used by the membership in their store operations.

►Nelson Thompson, 81, a retired salesman for Armour and Company, died recently. He had been living in Kansas City.

►Adelard Martin, formerly manager of Swift Canadian Co., Ltd., at Quebec City, has been appointed manager of the Montreal branch. E. O. Leaver, district manager of the firm in Toronto, is supervisor of the Montreal branch.

►It was announced this week that Barliant & Co., Chicago, will maintain a hospitality suite at the Sherman Hotel during the NIMPA Convention April 28-30.

►The Kearney (Nebr.) Packing Co. has announced that it will add a sausage manufacturing division having a capacity of 70,000 lbs. per week. The firm operates a wholesale meat business and slaughters for farmers in the area.

►Wright's Provisions, Anderson, S. C. purchased 50 head of prize 4-H cattle at the spring show and auction. The

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company, which started in a small way in 1944, is one of the South's most modern plants. Joe G. Wright spent 23 years in the meat packing industry before establishing his own business. He worked first for Morris & Co. and later was with Swift & Company.

►Hygrade Food Products Corp. has received a permit from the Office of Price Stabilization to reopen the slaughter and processing plant at Vernon, Tex., according to reports from Vernon.

►Nine theaters in Atlanta, Ga., have added a hot selling item to the usual candy and popcorn—pickled pigs feet. Patrons now consume 4,000 of the delicacies a week, according to H. T. Spears, president of the theater chain.

►Andrew Wilson has been appointed supervisor of the canning, canned goods and canned meats department of Canada Packers Limited, Toronto.

►Several frozen food items, including Irish stew and chicken pie, have been placed in El Paso, Tex. markets by Leon Gillespie's Frozen Foods. The owner of the food processing plant, Leon Gillespie, spent considerable time working out the formulas for the new frozen foods.

►Damage estimated at several thousands of dollars was caused in a flash fire at Elgin Packers, St. Thomas, Ont., Canada. The fire broke out at the elevator shaft located just outside the smokehouse.

►Ronald Sieben, head cattle buyer of the Rath Packing Co., Waterloo, Ia., has been elected president of the Black Hawk County Alumni Association of the Iowa State College, Ames.

►A business name has been filed in New York state for Cameo Sausage Products Co., 2113 Bailey ave., Buffalo, by Michael Altobella and Joseph C. Saletta.

►Morris Schwarz of the Bronx and

## Pat Burns, Armour and Company's Head Cattle Buyer, Retires

Patrick C. Burns, head cattle buyer for Armour and Company (pictured below), will retire May 3 after 49 years with the company.

Herbert V. Major, Burns' assistant, has been named to succeed him. Fresh from high school, Burns started with Armour in 1903 at the National Stock Yards, E. St. Louis, Ill., where he was a weight taker. He soon became a cattle buyer and worked successively at Chicago, Louisville, Omaha and Kansas City. In 1914 he was made head cattle buyer at Fort Worth, Tex. Seven years later he returned to Kansas City as head buyer and in 1932 was named head cattle buyer for all Armour and Company at Chicago.

Burns is the third in a line of four generations of cattle buyers, being preceded by his father and grandfather, both of whom spent 40 years in the business. His son, Lawrence, with 15 years experience, is head cattle buyer at the Armour St. Joseph plant. Starting with Burns' father, the family has



H. V. MAJOR

almost a century of Armour service. Upon retirement, Burns plans to locate in the Southwest. The pose of Burns, shown below, is familiar to thousands of cattle shippers.

Major started with Armour in 1917, also at the National Stock Yards and also as a weight taker. Shortly thereafter he became a buyer. He later bought cattle for the company at Oklahoma City, St. Joseph, and Kansas City, and later was made head cattle buyer at Omaha. In 1947 Major was transferred to Chicago as assistant head cattle buyer for the company.



## Refrigerated Warehouses Group to Hold Meeting

The American Meat Institute film, "This is Life," will be shown at the annual meeting of the National Association of Refrigerated Warehouses, May 4 to 8. The meeting will be held at Hotel Roosevelt, New Orleans.

Several of the speeches will be of interest to the packing industry. On May 8 there will be a forum on materials handling in multi-story plants. On May 7 there will be forums on safety and on construction and modernization.

## Water Pollution Campaign

Ohio's state water pollution control board has ordered a total of 183 canneries, dairies and meat processing firms to obtain permits by September 27 to dump wastes into Ohio streams. Under the new Ohio laws, harmless wastes may be dumped into streams but after September 27 permits must be obtained before such dumping takes place.

## Credit Union Bill

The House has passed three bills dealing with credit unions. Two have not yet passed the Senate. The third has but must go back to the Senate for approval of a minor House amendment. It would increase the supervision fees paid by the federal credit unions for inspection by the U.S. government.



MIDGET SALAMI SALES JUMPED from eight to ten times the normal rate as a result of the display promotion, pictured above, which was staged jointly by Friedman & Belack, Inc., Philadelphia, and Food Fair Stores. The display was set up in every one of the chain's stores in Philadelphia and drew great interest among store customers, the packer reported.



# NEVERFAIL

... for  
taste-tempting  
HAM  
FLAVOR

*Pre-Seasoning*

## 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

"The Man You Knew"



The Founder of  
H. J. Mayer & Sons Co., Inc.

### H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

### IMPROVE YOUR LARD.....

## DEODORIZED • HYDROGENATED LARD FLAKES



PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL  
FREE SAMPLES ON REQUEST....

"CUDAHY OF CUDAHY"

CUDAHY, WISCONSIN • PHONE SHERIDAN 4-2000

## PIKLE-RITE

Improves Your Appetite!

Improve the flavor, appeal and demand for your pickle pimento meat loaves and other specialties with easy-to-use

**PIKLE-RITE SWEET PICKLE CHUNKS**

and **PIKLE-RITE SWEET DICED PICKLES**

Samples and Quotations on Request!

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Factory - PuLaski, Wis., PuLaski 111

**BROKERS WANTED**



### Brannan Asks Repeal of Flexible Price Supports

Secretary of Agriculture Brannan told the Senate agriculture committee that he favors a bill which would provide mandatory support for the "basic" farm commodities at 90 per cent of parity during the present "emergency" and for two years thereafter. The bill would cancel automatically the flexibility of sliding price supports in the present law. Basic crops are wheat, corn, cotton, rice, tobacco and peanuts.

Brannan also asked for power to pay direct subsidies to producers of farm perishables. This is a revival of his original Brannan Plan, which was turned down by Congress in 1949.

Allan B. Kline, president of the American Farm Bureau Federation, urged the sub-committee to retain the provisions of the present farm act. He warned that enactment of proposals to fix price supports at 100 per cent of parity would "entrap" farmers in a web of government-controlled prices and production.

The subcommittee opened hearings last week on three proposals, two to boost price supports and a third which would curb a threatened decline in price support levels in 1954.

### Move for Special Senate Consumer Committee

The idea of a Senate committee on consumer interests, which would recommend to Congress what to do to protect the store-buying public, is receiving support of a number of Senators. The testimony brought out that the customer has no real "watchdog" representation in Washington, while need for one, in view of inflation, is growing.

Senator Paul Douglas charged the Department of Agriculture with "misrepresenting" facts and overlooking evidence on foods and drugs. He also said that the Food and Drug Administration refused in one case to permit a manufacturer's product to be labeled "bread," because the product "was better than regular bread." "This puts a ceiling on quality," he asserted.

### Hair, Wool Exports Put Under General License

The Office of International Trade has established a "general license" policy for exports of certain cotton and wool materials and animal hair items. Decontrolled wool items include wool waste, mill waste and journal bar packing and wool tops. Decontrolled animal hair items are new cattle, goat and calf tail hair, including switches; new, raw or dressed horse mane and tail hair and bleached horsehair, horsehair clothing and horsehair ribbons.

All of the commodities affected by the new policy previously were licensed for export without quota restrictions.

See want ads for good men.

## Clean equipment in half the time with Oakite's 481 Gun



Just twist the valve to clean and rinse. That's how simple and fast this steam gun works. It hits grease and grime with heat, force, powerful Oakite detergent—breaks up, floats off all soils, even from hard-to-reach areas. You need no pumps, motors, injectors—just rubber hose, solution container, 30 lbs. of steam—and you're ready to clean

Truck meat racks  
Viscera tables  
Killing room floors, walls, ceilings  
Retorts, kettles, ovens

Try it yourself. Ask your Oakite Technical Service Representative, or write Oakite Products, Inc., 20A Rector St., New York 6, N. Y.

**SPECIALIZED INDUSTRIAL CLEANING**  
**OAKITE**  
MATERIALS • METHODS • SERVICE  
Technical Service Representatives Located in  
Principal Cities of United States and Canada

## Reports Use of Nonfat Dry Milk Solids in Meats

Although the use of nonfat dry milk solids was unknown to the majority of sausage makers 15 years ago when the American Dry Milk Institute inaugurated a meat products division, in 1951 this industry used 62,000,000 lbs. in sausage and meat loaves of various types.

In reporting this growth at the twenty-seventh annual meeting of the American Dry Milk Institute in Chicago last week, Fred Pahlke, the Institute's meat product specialist, also referred to the problems of restricting federal and state legislation, which beset the dry milk industry in developing this market.

The limitations set by the U.S. Bureau of Animal Industry are the biggest obstacles to increased usage, according to Pahlke. The BAI informed the ADMI, Pahlke said, that if it could be proved that consumers expected or demanded sausage with more nonfat dry milk solids, they would take the matter under advisement. Progress made in the states of Washington and Michigan indicates that something can be done, he said, by concentrating efforts on states. If enough states adopted 5 per cent as a limit instead of BAI's 3½ per cent, it may be possible to convince BAI that the request of the dry milk industry is not unreasonable, Pahlke stated.

## World Inflation Hits International Packers

International Packers, Ltd., is feeling the effects of inflation all over the world and is also experiencing a tightening of credit in countries in which it operates. Joseph O. Hanson, president, brought out these facts in addressing the shareholders at the annual meeting this week.

Working capital totaled \$40,800,000 at the end of 1951 while a year before it was \$41,500,000. Indicative of the inflation the company has experienced was the 8 per cent rise in the company's investment during 1951 despite a 20 per cent decline in quantity.

International Packers has joined with the King Ranch and several Australian interests to buy a 250-sq. mile ranch in Queensland. According to A. T. Taylor, vice president, the objective of the ranch is to increase cattle production in Australia. A new breed of cattle—Santa Gertrudis—developed at the King Ranch, will be raised.

International has also acquired an additional 35,000 acres of grazing land in Brazil which about doubles its holding of this type land in that country.

## Product Name Okayed

The Texas Secretary of State has approved the trademark "Smokets" for the Roegel Provision Co., San Antonio, for its smoked pork sausage product.

*Everything  
the meat man needs*

**K**

## Lard rendering made easy

By  
J. M. Murray



I remember back when they used to render lard over an open fire. It was a man-killing job to keep stirring the batch. Scorched lard was common. Two batches were seldom the same in quality.

Things are far different today. Even the smallest producers of open-kettle rendered lard have steam-jacketed equipment.



Many operators use a Koch Gas-Fired Steam-Jacketed Kettle to reduce labor and control quality. The kettle generates its own steam, and does not require connection to a boiler. When we added the handy gravity Draw-Off, we eliminated the back-breaking labor of dipping.

Koch also furnishes LARDOX, to keep lard fresh without refrigeration.

If you produce open-kettle rendered lard, let me send you the Koch Technical Bulletin, "How to Make Good Lard Every Time." I'll be happy to send you a copy free of charge, on request.

**KOCH** *Supplies*  
20th & McGee Sts.  
Kansas City 8, Mo.

## PACKAGING FOR TODAY'S SELLING

Problems of consumer packaging received considerable attention at the recent packaging conference and exposition conducted by the American Management Association at Atlantic City. As an ever larger percentage of meat products is being packaged, alertness to changes in packaging practices and theory is necessary for the modern, progressive meat packer.

Perhaps the best judge of what a package can do in self-service operations is the man who merchandises it to the consumer. Norman S. Rabb, vice president of sales for Stop & Shop, Inc., Boston, presented a retailer's evaluation of what constitutes a good package. Some of the criteria applying to meat packaging were given as:

1. The package should have shelf value and should be made to appear as large as possible without, of course, being deceptive.

2. Transparent containers should not be printed over so large an area as to make it difficult to see the contents.

3. Make the package message easy to read. (This seems obvious, but much of the printing on some packages is difficult to read without removing the unit from the showcase or shelf.)

4. Give your package an up-to-date look.

5. Use good pictures or none at all. Poor photography and reproduction pull down the whole tone of the package. The printing must be clear, clean and bright in fresh-looking colors.

6. Make the package easy to open and close. While this idea is accepted generally, too many packages are made so that the housewife must battle her way into them and cannot reclose them satisfactorily.

7. Build your package size to fit a desired range of prices.

8. The package must protect the product from loss of flavor, aroma and moisture.

The package of a low unit price, mass distribution item—into which category many sausage items fall—must be prepared to tell its own story. Most frequently there is no salesman to tell the

consumer about it. Besides giving the standard information, such as brand, variety of product, etc., the package should state the number of servings and, if possible, tell ways of preparing, use of leftovers, etc. The speaker stated that while it is impossible to tell all these things on the main panel, they should be somewhere on the package. He stressed the theme that super markets have limited space available for point-of-sale support.

If a meat package is being prepared for the super market trade its price spot should be large enough to permit the store clerk to spot it easily and it should be located on top of the package so that the clerk can price it while it is still the shipping container. If a packaging date or quality codes are used by the packer they should be placed on the bottom of the package so they do not interfere with the pricing by the store.

Meat packages designed for super-market selling should be constructed in a manner that permits easy stacking.

Packages that are new should be pre-tested under normal shipping and store conditions before introduction to the trade in general.

Reduction in the number of package sizes can help the retailer who, apart from a turnover problem, also has space and investment to consider.

In a supermarket the package receives considerable handling, both by the customers and store personnel, and it must be sturdy enough to withstand such use. This also holds for the shipping container; the speaker estimated the average container is handled at least six times within his own organization before the consumer finally gets a chance to see its contents.

In packing items into a shipping container the top side should be up and the container should be marked as to its top side. This simplifies pricing and stacking. The containers which move in bulk loads should be rectangular to permit interlocking when palletizing. With perishable products, such as meats, the outside of the package should be dated so that the warehouse men can move them in proper sequence of first out. This is good business as it helps to get



BARBECUED WIENERS in a special transparent pliofilm package are being introduced to Chicago housewives by M. Rothschild and Sons, Inc., packers of Richter King Koles food products. The wieners are pre-cooked in sauce and require only minutes to serve. The entire package is placed unopened in boiling water and heated for a few minutes. At the present time the package is being promoted by ten television spots a week.



ATTRACTIVE NEW packages have helped American Kosher Provisions of New York City place its Holiday brand products in a variety of new outlets. Warner Lobb, general manager, said the company's bulk merchandise was hard to place in stores which are turning to self-service merchandising. Shown here are the firm's new cellophane wrappers designed and printed by Milprint, Inc. The wrappers bear the brand symbol, name of product, a price disc and ingredient list.

the product into the consumer's hands while it is fresh.

The average consumer will pass through a self-service meat department in 41 per cent less time and yet buy 9 per cent more meat than at a service counter, according to H. F. Lochrie, manager of advertising, Birds-Eye division, General Foods. While paying tribute to the progress made in self-service packages, he emphasized that much must be done before bottlenecks in self-service meats are overcome.

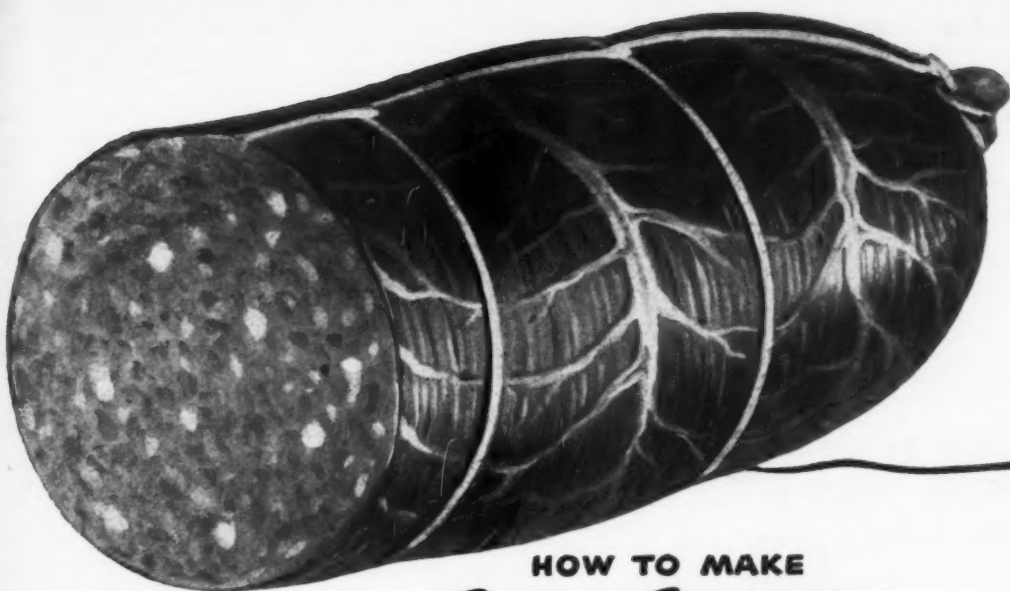
The possibility that a package will be used in TV advertising—with its demands in color and design—must be taken into consideration in adopting a package. Lochrie also pointed out that variety in packaging methods sometimes stimulates overall sales. He cited peas as an example, noting that total sales have risen for all types.

The declining size of the American family—some 59 per cent now have three or fewer members—must not be forgotten in designing food packages.



VALUABLE FREE SPACE at the tops of store windows can be put to good use with highly flexible decal window valances. This valance in a market in Toledo, Ohio, is cream and maroon-colored and was produced by the Meyercoed Co., Chicago. Utilizing the donor's dominant trademark, the valance still allows a predominant percentage of the preference panel in center for store advertising. The decals may be used to show product pictorials and package illustrations as well as trademarks and insignia.





HOW TO MAKE  
**Better Sausage**  
 ...and **SELL MORE** of it  
 with **CUDAHY**  
 Selected Casings!

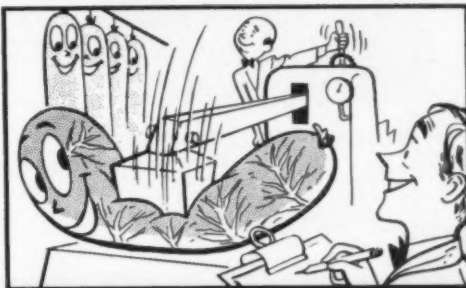
**1st** Be sure your sausage looks plump, fresh and appetizing. Use Cudahy Selected Casings. Closely fattened, color-perfect... look fresh because they are fresh.

**2nd** Cudahy Selected Casings help your sausage taste their best, too, because they absorb smoke more easily, protect the freshness and flavor you prize.

**Here's a Good Example—Cudahy Beef Bungs**

They make your best recipes better... bologna, salami, cappicola, luncheon meats. Double-tested for strength and uniformity, then quickly and carefully salted, packed and delivered to you at their peak of freshness. Try them!

**Call Your Cudahy Casing Expert**—learn the advantages of Cudahy Selected Casings. 79 different kinds of beef, pork and sheep casings for your needs...and many Cudahy branches. Write, wire, phone today.



**Tested First For Strength...**



**Tested Again For Uniform Size**

**THE CUDAHY PACKING CO.**  
 Producers and Distributors of Beef and Pork Casings

**OMAHA, NEBRASKA**  
 Producers and Importers of Sheep Casings

## Independent Branch House

(Continued from page 15)

firm amounted to \$330. That fact was made known immediately.

With the markup for the wholesaler reduced by current regulations to a maximum of 2½%, expenses and, more importantly, inventories, have to be controlled closely. Items have to be realistically priced and losses contained. Loose inventory control could quickly reduce the equity of the business. Weekly, a physical inventory is taken and the items priced at market or cost whichever is lower. If an item is unprofitable, this fact is made known at the beginning of the week. Merchandising efforts are governed accordingly.

...best sellers!

### "DANISH CROWN"

imported cooked hams

NO TRIM • NO BONE • NO WASTE

These 9 to 11 pounds have that distinctive Danish flavor your patrons will remember!



THE HAMS that increase per-pound-serving profits!

ALSO 2 LB. HOLLAND HAMS  
famous GREEN TREE Label

For full information, write

**BALTIC TRADING COMPANY, Ltd.**

165 Chambers Street, New York 7  
Digby 9-4309

Representatives wanted for territories now open.  
Write for full information.

The physical count provides control on the inventory. Purchases minus sales should equal inventory. The unique feature here is that it is done weekly. Operational costs are held in line through a staged policy of purchasing equipment for long term performance. An example are the two Kramer Thermobank refrigeration units which provide automatic refrigeration. The whole unit, including the condenser is mounted in a utility room, providing complete indoor protection.

To minimize handling costs Sazima incorporated a dual loading area within his building which shortens the distance product must be moved either coming into stock or going out as an order. The frontage of the building is divided into a plant entrance which skirts the enclosed front loading dock and the balance is devoted to the main cooler.

Back of the loading dock, whose platform leads directly into the main products cooler, is the office. Enclosed in glass, it provides visual supervision of the loading dock. Behind the main cooler is a two-car capacity freezer. An areaway from the main cooler to the rear of the enclosed loading dock is equipped with locker doors and serves as a fabricating room for hamburger production and the like. If product is to go into the main cooler it moves via the front loading dock; if to the freezer, via the rear cooler. This arrangement lessens the trucking required. If the load is to be a mixed load, the truck can be moved to the docks as needed, lessening movement.

In the nature of the meat wholesale business, morning hours place a peak demand on both loading and unloading. With the dual dock arrangement, both operations can be performed concurrently without undue confusion.

Back of the rear loading dock is the newest of the plant additions, a carcass cooler. The cooler is unique in that it is among the first to employ natural lighting in addition to convenient artificial lighting. The outside walls of this cooler have glass block windows on all three sides which are further supplemented with thermopane glass. Sazima relates that it shows up carcass meats to best advantage as there is

none of the usual shadowing. The double barrier of glass block and thermopane glass eliminates possibility of sweating.

The cooler also has been painted with a Master Mechanic paint, giving a hard gloss-like surface which can be hosed down in periodic cleaning. The paint is impervious to water. Being a white and hard glossy surface, it adds to the total light on the carcass by reflection.

The firm employs four salesmen and has three delivery units. Sazima's youngest son, Richard, works in the plant as did another son, Donald, now a Marine lieutenant.

## OPS Announces Industry Price Relief Formula

OPS has announced a "product standard" for price relief, designed to permit an industry to obtain an increased ceiling price when its ceiling price is forcing any one product to sell at a loss. The standard may be used even though an industry cannot qualify for price relief under the earnings standard, under which a ceiling price level for an industry is deemed to be generally fair if industry earnings from all products equal 85 per cent of the average earnings before taxes of the three best years from 1946 to 1949.

Under the product standard, only an industry is applicable for adjustment and adjustment is limited to products which sold at a loss in the first half of 1950.

## Plan Study of Delay on Lab For Foot-Mouth Disease

House agriculture committee hearings on a bill asking the Secretary of Agriculture to proceed immediately with plans for the construction and operation of a foot-and-mouth disease laboratory will be held at "an early date," Chairman Harold Cooley announced this week. Construction of such a laboratory was authorized by Congress, and \$500,000 appropriated to USDA for preliminary plans. Cooley said, however, that only about \$50,000 has been spent, and he wants to know why work on the plans was suspended.

## Visit our HOSPITALITY HEADQUARTERS at the NIMPA Convention

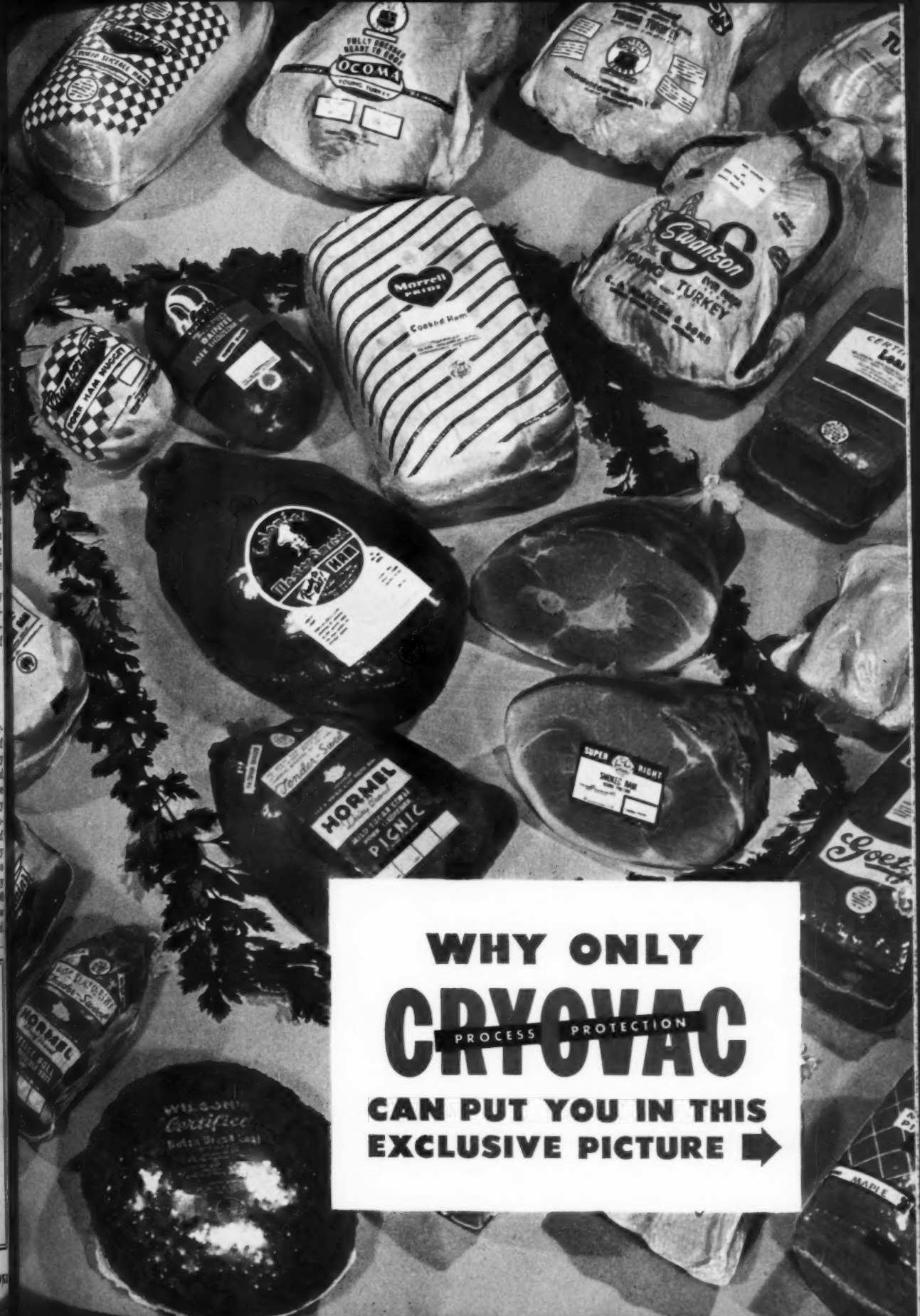
**MOBY DICK SUITE, SHERMAN HOTEL • CHICAGO**

You are cordially invited to see a special showing of the film "Killing on the Rail" in the Moby Dick Suite.

The first public showing of Globe's new Grip-Strut Safety Grating will be presented in Exhibit Booths 5 to 10, inclusive.

## THE GLOBE COMPANY

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**WHY ONLY**  
**CRYOVAC**  
PROCESS PROTECTION  
**CAN PUT YOU IN THIS**  
**EXCLUSIVE PICTURE** ➡





# CRYOVAC PACKAGING

*IS A BOON TO THE  
MEAT INDUSTRY*

*... A REVOLUTIONARY  
STEP FORWARD!*

Says AL BENESCH  
Meat Buyer and Supervisor  
Foodtown Super Markets  
CLEVELAND, OHIO



For the first time, CRYOVAC PACKAGING enables meat departments to make practical use of the "mass-display" technique which has proven so successful in the grocery field. Large displays make selling easier — result in increased sales.



CRY • O • RAP bags are made  
from a special  
Dewey and Almy — Dow Saran



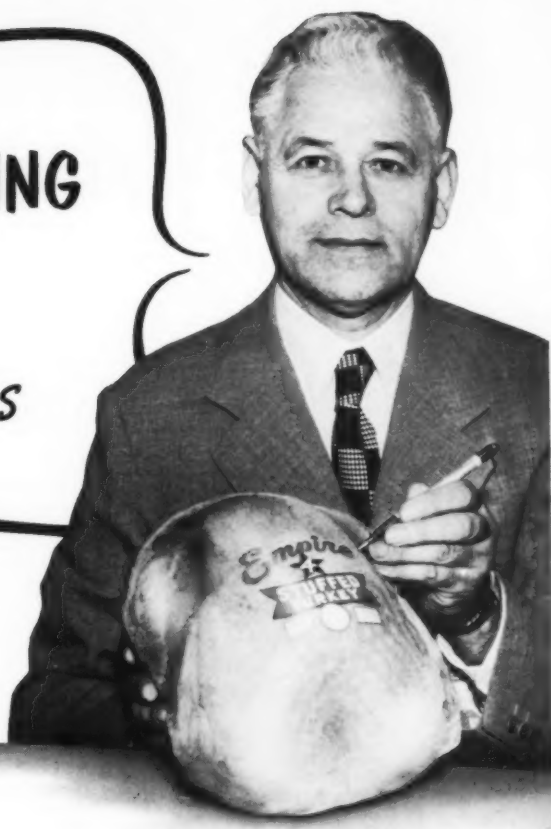
**DEWEY and ALMY**  
**Chemical Company**

Cambridge 40, Massachusetts

# CRYOVAC PACKAGING

*HAS SUBSTANTIALLY  
REDUCED OUR  
DISTRIBUTION PROBLEMS*

Says **GEORGE H. MARTIN**  
Vice-President, Schaffer Stores Co.  
**SCHENECTADY, N. Y.**



Mr. Martin says, "Since 1947, we've been Cryovac-packaging our smoked meats and poultry for all our 47 stores at a central prepackaging plant. This has raised the tonnage of products we're able to pack and substantially reduced our distribution problem."

"At the store level, employees like this system because it saves them time and lets them wait on customers during peak periods. Customers like the transparent Cry-O-Rap bags which let them see what they're buying and provides it in a clean, greaseless, convenient package."



CRY-O-RAP bags are made  
from a special  
Dewey and Almy — Dow Saran



**DEWEY and ALMY**  
**Chemical Company**

Cambridge 40, Massachusetts

**CRYOVAC PACKAGING** enables  
us to buy smoked meats in larger  
quantities..without shrinkage losses!

Says **WILLIAM O'MERA**  
Meat Manager  
Star Market Co.  
**NEWTONVILLE, MASS.**



**CRYOVAC** "second skin" protection seals  
flavor in — extends shelf life!



**DEWEY and ALMY**  
**Chemical Company**

Cambridge 40, Massachusetts



CRY • O • RAP bags are made  
from a special  
Dewey and Almy — Dow Saran



**"WE NOTICED A SUBSTANTIAL  
INCREASE IN SMOKED MEAT  
AND MEAT LOAF SALES WHEN  
THE PACKER SWITCHED TO  
CRYOVAC PACKAGING!"**

Say **RUDOLPH REUSCH & SONS**  
Owners, Tropical Fruit Market  
**ALLENTOWN, PA.**



Field reports show that sales are stimulated  
wherever CRYOVAC PACKAGING is introduced.



**DEWEY and ALMY**  
**Chemical Company**

Cambridge 40, Massachusetts



CRY • O • RAP bags are made  
from a special  
Dewey and Almy — Dow Saran

# CRYOVAC PACKAGING is one of the most important factors in our business!



Says **WALTER CHURCHILL**  
Churchill's Frozen Food Lockers  
**TOLEDO, OHIO**

**CRYOVAC** has been one of the most important factors in the progress of our frozen retail meat and Locker Plant business. We certainly could not have had the success we now enjoy without the **CRYOVAC** process. **CRYOVAC** provides us with the means of having the finest in meats, poultry, squab, sweetbreads, and many other delicacies in specialty meats so that we can have them on hand at all times, and quality is always preserved in **CRY·O·RAP** bags. Because of **CRYOVAC** protection we can process days and weeks ahead of time and our clientele is always offered the finest in foods because of **CRYOVAC** protection. Our prepared luncheon meats and smoked goods displayed in **CRY·O·RAP** bags has eliminated our week-end rushes of prepackaging because we do not have to worry about shrink, discoloration, and refacing. We have often been complimented because our hams, picnics, and butts are always in dry greaseless packages for the tidy housewife shopper.

*Walter A. Churchill*



**DEWEY and ALMY**  
**Chemical Company**

Cambridge 40, Massachusetts



**CRY·O·RAP** bags are made  
from a special  
Dewey and Almy — Dow Saran

*I LIKE CRYOVAC PACKAGING  
BECAUSE IT STIMULATES SALES.  
IT ALSO PROLONGS SHELF LIFE!*

Says WELDON LUTEY  
Heller & Lutey, Inc.  
Shopping Center Market  
DETROIT, MICHIGAN



Because of such dealer and consumer preference, one large packer **TRIPLED** his sale of butts in a single month after introducing CRYOVAC packaging to his customers!



CRY•O•RAP bags are made from a special Dewey and Almy — Dow Saran.



**DEWEY and ALMY**  
Chemical Company

Cambridge 40, Massachusetts





**CRYOVAC PACKAGING**  
PROVIDES MAXIMUM PROTECTION  
FOR OUR HALF HAMS AND PICNICS.  
IT ALSO PROTECTS OUR DRY SAUSAGE  
ITEMS FOR AT LEAST TWO  
WEEKS WITHOUT WEIGHT LOSS  
OR MOLD FORMATION.

Says PATRICK L. WELCH  
Meat Manager  
Everybody's Park & Shop Market  
NEW HAVEN, CONN.

Because **CRYOVAC PACKAGING**  
extends the shipping and case life of sau-  
sage, meat and liver loaves, one midwest  
packer has been enabled to expand his  
distribution to new, more distant markets.



CRY • O • RAP bags are made  
from a special Dewey and  
Almy — Dow Saran.



**DEWEY and ALMY**  
Chemical Company

Cambridge 40, Massachusetts

**"ALL OUR SMOKED MEATS AND  
POULTRY ARE CRYOVAC PACKED  
TO ASSURE PEAK FRESHNESS  
AND FLAVOR!"**

Says **RAYMOND L. MELLO**  
Meat Manager  
United Public Markets  
PROVIDENCE, R. I.



Cryovac "custom-fit" protection seals  
flavor and juices in, keeps smoked  
meats and poultry longer!



**DEWEY and ALMY**  
**Chemical Company**

Cambridge 40, Massachusetts



CRY • O • RAP bags are made  
from a special  
Dewey and Almy — Dow Saran



WE LIKE **CRYOVAC** PACKAGING  
BECAUSE IT MEANS EXTRA  
SHELF LIFE . . . BETTER EYE APPEAL  
. . . PREVENTION OF SHRINKAGE

Says **BILL WARREN**  
Meat Dept. Mgr.  
Columbia Markets  
**PORTLAND, OREGON**



Your confidence and pride in the quality of your smoked meat and poultry products, as they leave your plant, can be *maintained* . . . all the way to the consumer. You can be sure they'll arrive in first class condition when protected by **CRYOVAC** PACKAGING.



**DEWEY and ALMY**  
**Chemical Company**

Cambridge 40, Massachusetts



CRY • O • RAP bags are made  
from a special  
Dewey and Almy — Dow Saran



# "CRYOVAC PACKAGING

*HAS DEFINITELY INCREASED MY SMOKED MEAT  
SALES . . . REDUCED SHRINKAGE LOSS  
TO PRACTICALLY NOTHING!"*

Says REINHOLD RIEFE, Manager  
Park and Shop Super Market  
SAGINAW, MICHIGAN



Tests have shown that Cryovac Packaging  
gives you a 1-2% weight saving on half-  
hams and ham slices per week!



CRY • O • RAP bags are made  
from a special  
Dewey and Almy — Dow Saran



**DEWEY and ALMY**  
**Chemical Company**

Cambridge 40, Massachusetts

# only **CRYOVAC** ...

with this  
"second skin" process...

Unlike any other method of wrapping in film, foil or paper, the CRYOVAC process actually shrinks-on a transparent CRY-O-RAP\* bag — providing a clear, tough, odorless protection that fits skin-tight to the natural contours of the product.

1



The product is slipped into a special CRY-O-RAP bag made of a remarkable transparent plastic film.

2



Vacuumizing removes oxygen, eliminating air pockets where oxidation and rancidity occur.

3



The sealed bag is dipped for an instant in hot water, shrinking it permanently to a skin-tight fit.

4

The result is a beautiful, transparent, custom-fitted second skin that retains weight, flavor, and adds eye-appeal to the product.

## offers Meat Packers all these star advantages:

- ★ Better appearance
- ★ Retains flavor
- ★ Protects against weight loss
- ★ Longer storage life
- ★ Maintains color under fluorescent lights



**DEWEY and ALMY**  
Chemical Company

CAMBRIDGE 40, MASSACHUSETTS



\* Made from a special Dewey and Almy — Dow Saran.

Want  
more  
facts?

ASK US TODAY!



## WSMPA Gives Congress "Conclusive" Evidence For Ending Controls

The Western States Meat Packers Association has called upon members of Congress to vote against extending price and wage controls beyond June 30, 1952. The Association, in a letter to all Congressmen, enclosed an ad by Safeway Stores, Inc., showing the great damage that has been done to consumers and grocers by the planners who operate the Office of Price Stabilization.

The Association's letter follows:

"It is staggering to learn that even small OPS district offices such as the one in Helena, Montana have an employee payroll of \$246,780 per year. Evidence of this terrific waste of government funds is contained in the attached newspaper advertisement published April 1, 1952 by Safeway Stores, Inc.

"I hope you will find time to read the attached Safeway ad, because it shows how the Office of Price Stabilization is destroying American freedom and substituting a different system which is excessively costly and less productive of goods for consumers.

"Safeway Stores would not publish this exposition of OPS if they thought their customers favored the continuance of the Stabilization Agency or believed that it is doing anything to benefit the public.

"The cost of controls to business and industry is higher than most people realize. Every month thousands upon thousands of man-hours of labor are required at all levels of production and distribution to study confusing price regulations and make endless reports to the government. This labor should be put to productive use to supply more goods. An increase in the supply of goods is the safest and surest way to lower prices.

"Controls reduce production and living standards. They sap the strength of business and industry and add to the cost of goods. Finally, and worst of all, controls are socialistic and create disrespect for law and government because they are arbitrary, inflexible, inequitable and unworkable.

"The elimination of OPS alone would save the tax payers many millions of dollars. Both price and wage authority should be terminated promptly. Our members sincerely urge you to vote against extending these controls beyond June 30, 1952."

## Merit Raises Granted for Part-Time Employees

WSB has amended General Wage Regulation 5, Revised, to permit employers to grant merit or length of service increases to regular part-time employees without prior board approval. The amendment specifies that regular part-time employees, as distinguished from temporary part-time employees, constitute a separate group. The change is made in Amendment 3 to GWR 5, Revised.

## FLASHES ON SUPPLIERS

**KOLD-HOLD MANUFACTURING CO.:** O. S. McGuffey has rejoined this



O. S. McGUFFEY

Grand Rapids, Mich., firm to carry on research and development work primarily in connection with the phases of transport refrigeration. McGuffey started working for Kold-Hold at its inception in 1932. Following this he did considerable work in developing proper units for truck refrigeration. McGuffey will be responsible for the extensive development work in transport refrigeration planned by Kold-Hold. It is expected that operating units of one or two sizes will be ready for low test during the coming hot weather and will be available shortly thereafter.

**CONTINENTAL CAN COMPANY:** John C. Baker, with this firm since 1922, has been named manager of its Stock Yards plant in Chicago. He replaces J. E. Perry, transferred to the New York office.

**DEWEY AND ALMY CHEMICAL COMPANY:** Lee J. Cone has been appointed manager of midwestern sales in the Chicago office. He succeeds A. J. Schneider, who was transferred to Cambridge, Mass., to take over the

company's shoe products division. W. M. Rand, Jr., will succeed Cone in Cambridge, where he will be manager of container product sales in the East.

**THE DIVERSEY CORPORATION:** W. G. Rainey, manager of the Nashville sales district since 1944, has been named assistant manager of the Southern division by W. E. Noyes, vice president in charge of sales. J. K. Bradford is division manager.

**GENERAL BOX COMPANY:** N. W. Embry, 40-year veteran in the container field, has been elected chairman of the board succeeding E. E. Ames, who will continue as a director. J. A. Cragwall, vice president and manager of the Kansas City division, has been elected president. Roy E. Welch, assistant division manager, now heads the Kansas City post.

**TENNESSEE EASTMAN COMPANY:** This Kingsport, Tenn. company, division of Eastman Kodak Co., has announced that Tenox, Eastman food-grade antioxidants, are now available to packers and processors of fats through the Wm. J. Stange Co. of Chicago. Henry L. Ford, assistant vice president of Tennessee Eastman said: "We are particularly proud to be represented in the sale of Tenox by the Stange organization, whose 48-year history of association with the meat packing and allied industries has been one of outstanding service and reliability. Heretofore we have not been able to adequately serve all packers across the country in providing information and assistance in the solution of their rancidity problems. The sales staff of the Stange organization will overcome this

**PIKLE-RITE COMPANY, INC.:** The concrete block structure shown here marks another expansion step for this Chicago concern, supplier of pickle products to the meat industry. The factory, 80x290 sq. ft., is located on a 40-acre tract in Pulaski, Wis. (just north of Green Bay). The men behind this growing business are John Wood, president, and Leo Wood, vice president, brothers who were born near Pulaski. In 1919 John sought his fortunes

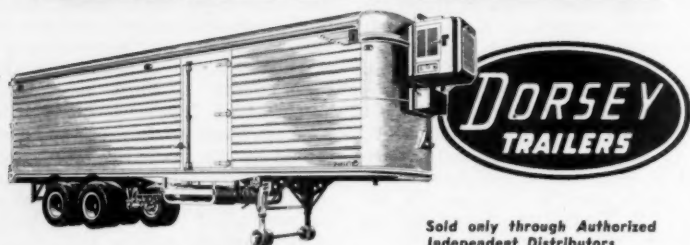
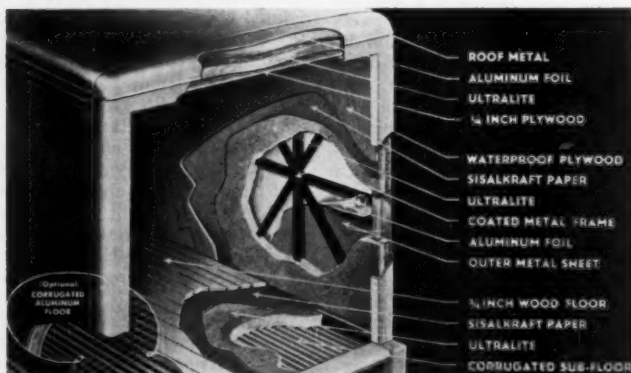


in Chicago and gravitated into the pickle business. He established the Pikle Rite trademark in 1931 and for 11 years operated a factory in Chicago. He found it necessary to expand in 1942 when he erected a plant in Pulaski which he and his brother operate. An addition was constructed in 1944 and three years later the land acquired for the present modern plant. The firm owns the well known Mrs. Woods trademark plus many private labels in a number of states. Only recently, Pikle-Rite occupied new and large office quarters at 2965 Milwaukee ave., Chicago.

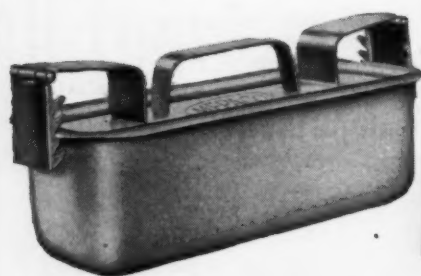


## Long-haul Insulation

Ultralite insulation is applied carefully, sealed in aluminum foil to provide an extra margin of safety in Dorsey Refrigerator Vans. In the long run Dorseys are lighter, too, because of features that reduce moisture absorption.



**DORSEY TRAILERS, INC. • ELBA, ALA.**



**"MEPACO"**  
Stainless Steel  
**MEAT LOAF  
MOLD**

## BUILT FOR LIFETIME SERVICE

Easy to clean . . . this durable MEPACO 8185SL gives efficient, lifetime service. Cover and container are drawn of a single

sheet of 16-gauge stainless steel. Springs and handle are spot and arc welded to cover. Even ratchets and rivets are of stainless steel.



**MEAT PACKERS EQUIPMENT CO.**

1226-49TH AVENUE • OAKLAND 1, CALIFORNIA • TEL. KELLOG 2-1655

MANUFACTURERS OF PACKING HOUSE EQUIPMENT "MEPACO" HAM AND MEAT LOAF MOLDS

Eastern Distributor: UNITED BUTCHERS' SUPPLY, 122 N. Erie Street, Toledo 2, Ohio

defect." Besides having long experience in the field of spices and flavorings, Stange is the maker of N.D.G.A. and has had considerable experience in the field of antioxidants. Tennessee Eastman also announced a new Tenox formulation, Tenox N. This new combination antioxidant contains butylated hydroxyanisole, N.D.G.A. and citric acid in propylene glycol. The N.D.G.A. will be manufactured by Stange.

**PACKING HOUSE BY-PRODUCTS COMPANY:** This Chicago firm is celebrating its tenth anniversary this month. On April 1, 1942, Nick Beucher, jr., president, launched his new hides and skins brokerage business. In 1945 he added a tallow department and expanded further by adding a meat department in 1946. Incorporated in 1947, the company now has 14 employees and offers a complete brokerage service for the meat packing industry. Vice president of the firm is John Lindquist.

**STERLING ELECTRIC MOTORS, INC.:** This Los Angeles concern recently opened a new sales office in New Orleans under the management of J. D. Trice, application engineer. According to Alan J. Bronold, sales manager, the office is located at 12 San Jose ave., New Orleans 21, La.

**FRUEHAUF TRAILER COMPANY:** Thomas Cartee, with Fruehauf since 1936, has been appointed branch manager at Sioux Falls, S. D. His territory covers South Dakota, northern Iowa and the southwest tip of Minnesota.

**TAYLOR INSTRUMENT COMPANIES:** Donald C. Spaulding, an industrial sales engineer, has been assigned to cover the St. Louis territory portion of Nebraska, South Dakota and Iowa for this Rochester, N. Y. concern. He will headquarter in Omaha.

**CLARK EQUIPMENT COMPANY:** The appointment of Vernon L. Johnson, associated until recently with the Studebaker Corp., as regional sales manager has been announced by Walter E. Schirmer, vice president of Clark in charge of Industrial Truck division sales. Johnson will head Clark's Northeastern region, which includes dealerships in nine cities. His headquarters will be at 165 Broadway, New York City.

**AEROL COMPANY, INC.:** In keeping with a policy of planned expansion, Harry L. Oppenheimer, president of this Los Angeles firm, has announced appointment of four new executives to assist in directing activities of Aerol and allied companies. They include: Howard Neal, assistant to the president; Legler Paxton, assistant sales manager for special design and fabrication; Ted Callis, assistant to Jim Lind, West Coast regional manager, and Milton Ross, appointed to the engineering staff.

**CLEAVER-BROOKS COMPANY:** This Milwaukee concern has announced the appointment of the Dyke & Tutsch Co., 3253 N. Green Bay ave., Milwaukee 12, Wis., as a manufacturer's representative for the sale of its boiler equipment.

# Total Meat Processing Above 1951; Some Items Decrease From Last Year

MEAT processing operations under weeks March 1 through March 29, federal inspection for the four totaled to more than last year for the

	March 1952	March 1951	January-March 1952	January-March 1951
Placed in cure—				
Beef	7,669,000	7,111,000	24,836,000	23,521,000
Pork	319,447,000	333,471,000	991,385,000	887,458,000
Other	98,000	141,000	319,000	108,000
Smoked and/or dried—				
Beef	4,331,000	5,590,000	14,165,000	14,344,000
Pork	205,869,000	226,241,000	612,345,000	606,124,000
Cooked meat—				
Beef	4,488,000	5,378,000	15,771,000	15,147,000
Pork	38,794,000	48,409,000	108,111,000	108,865,000
Other	179,000	228,000	685,000	610,000
Sausage—				
To be finished	19,071,000	20,736,000	62,511,000	57,440,000
To be dried or semi-dried	10,109,000	9,428,000	28,723,000	26,995,000
Franks, wieners	34,519,000	40,742,000	111,020,000	104,441,000
Other, smoked or cooked	38,868,000	47,845,000	127,596,000	122,697,000
Total sausage	102,627,000	118,751,000	329,850,000	311,573,000
Leaf, head cheese, chili				
Leaf	13,283,000	16,674,000	43,917,000	43,435,000
Steaks, chops, roasts	76,989,000	83,326,000	267,221,000	225,249,000
Bouillon cubes, extract	257,000	702,000	766,000	1,120,000
Sliced bacon	60,169,000	65,112,000	193,300,000	170,060,000
Sliced other	2,939,000	2,341,000	8,617,000	6,359,000
Hamburger	12,712,000	13,291,000	45,771,000	24,173,000
Miscellaneous meat product	3,385,000	4,071,000	10,911,000	10,371,000
Lard, rendered	191,964,000	188,309,000	651,049,000	546,004,000
Lard, refined	130,451,000	145,836,000	446,981,000	377,718,000
Oil stock	7,373,000	9,125,000	25,756,000	24,364,000
Edible tallow	6,101,000	7,145,000	14,125,000	10,772,000
Rendered pork fat—				
Rendered	9,325,000	8,639,000	21,526,000	25,448,000
Refined	4,493,000	4,143,000	10,673,000	13,507,000
Compound containing animal fat	25,185,000	21,035,000	54,090,000	71,972,000
Oleomargarine containing animal fat	1,628,000	2,050,000	3,284,000	5,722,000
Canned product (for civilian use and Dept. of Defense)	162,569,000		373,092,000	
Total	1,390,344,000	1,317,121,000	3,110,244,000	3,496,714,000

## UNEVEN PORK PRICE CHANGES REDUCE CUTTING MARGINS

(Chicago costs and credits, first three days of week.)

Irregular price changes in pork meats resulted in a general reduction in cutting margins on all three weight classes of hogs the past week. Only light-weight hogs remained in the plus column as the middle-weights just fell over into the minus side of the ledger.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct.	Price	Value	per	per cwt.	Pct.	Price	Value	per	per cwt.	Pct.	Price	Value	per	per cwt.
live	lb.	per	lb.	live	live	lb.	per	lb.	live	live	lb.	per	lb.	live
Skinned hams	12.6	43.3	\$ 5.46	\$ 7.79	12.6	43.1	\$ 5.43	\$ 7.63	12.9	42.5	\$ 5.48	\$ 7.69		
Picnics	5.6	26.7	1.50	2.16	5.5	26.2	1.43	2.00	5.3	26.5	1.40	1.96		
Boston butts	4.2	35.5	1.49	2.17	4.1	33.8	1.39	1.96	4.1	33.2	1.37	1.90		
Loins (blade in)	10.1	40.5	4.09	5.86	9.8	40.2	3.94	5.59	9.6	39.0	3.74	5.23		
Lean cuts			\$12.54	\$17.98			\$12.10	\$17.18			\$11.99	\$16.78		
Bellies, S. P.	11.0	25.7	2.83	4.08	9.5	23.7	2.25	3.20	3.9	18.9	.75	1.05		
Bellies, D. S.					2.1	16.8	.35	.46	8.6	16.8	1.44	2.02		
Fat backs					3.2	7.3	.23	.33	4.6	8.3	.38	.53		
Plates and jowls	2.9	7.5	.22	.32	3.0	7.5	.24	.33	3.4	7.5	.27	.33		
Raw leaf	2.3	8.5	.20	.28	2.2	8.5	.19	.26	2.2	8.5	.19	.26		
P.S. lard, rend. wt.13.9	9.4	1.30	1.87	12.3	9.4	1.15	1.67	10.4	9.4	.98	1.36			
Fat cuts & lard			\$ 4.55	\$ 6.55			\$ 4.41	\$ 6.06			\$ 4.01	\$ 5.55		
Spareribs	1.6	35.8	.37	.52	1.6	29.8	.46	.69	1.6	25.0	.40	.56		
Regular trimmings	3.3	18.2	.49	.68	3.1	18.2	.56	.79	2.9	18.2	.53	.75		
Feet, tails, etc.	2.0	9.0	.20	.28	2.0	9.0	.19	.26	2.0	9.0	.18	.25		
Offal & misc.			.70	1.15			.70	1.14			.70	1.13		
TOTAL YIELD														
& VALUE	69.5		\$19.16	\$27.61	71.0		\$18.51	\$26.08	71.5		\$17.81	\$25.02		
Cost of hogs			\$17.45				\$17.33				\$17.06			
Condensation loss			.10				.10				.10			
Handling and overhead			1.27				1.14				1.08			
TOTAL COST PER CWT.			\$18.82	\$27.10			\$18.57	\$26.15			\$18.24	\$25.51		
TOTAL VALUE			19.16	27.61			18.51	26.08			17.81	25.02		
Cutting margin			+.34				+.06				-.23			
Margin last week			+.86	+ 1.35			+.26	+ .32			-.25	-.30		

entire month, although some items were decidedly less indicating a general decline for such items over that period of time.

Processors turned out a total of 1,309,344,000 lbs. of all sorts of meats against 1,317,121,000 lbs. during the whole month of March last year. The January through March 29 output for this year, calculated at 3,110,244,000 lbs., ran very close to last year's 3,496,714,000 lbs., which included the entire three months.

Pork, placed in cure, amounted to 319,447,000 lbs. compared with 333,471,000 lbs. a year ago. Beef, however, indicated a sharp rise at 7,669,000 lbs. placed in cure against 7,111,000 lbs. last year.

Sausage production of 102,627,000 lbs. showed a small decline compared with the full month of 118,751,000 lbs.

	Pounds of finished product	Slicing and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	17,704,000	10,210,000	438,000
Canned hams	18,548,000	438,000	438,000
Cornd beef hash	210,000	2,657,000	4,508,000
Chili con carne	549,000	3,883,000	746,000
Viennas	102,000	510,000	4,552,000
Franks, wieners in brine			2,303,000
Deviled ham			552,000
Other potted or deviled meat food products			1,000
Tamales	127,000	135,000	6,583,000
Sliced dried beef	52,000	2,645,000	
Liver product	1,000		
Meat stew (all products)	58,000		
Spaghetti meat products	133,000		
Tongue (other than pickled)	29,000	191,000	
Vinegar pickled products	1,120,000	1,914,000	
Bulk sausage		845,000	
Hamburger, roasted or cured beef, meat and gravy	7,000	913,000	
Soups	2,245,000	49,361,000	
Sausage in oil	186,000	751,000	
Tripe	1,000	453,000	
Brains		360,000	
Bacon	66,000	107,000	
All other meat with meat and/or meat by-products—20% or more	245,000	4,637,000	
Less than 20%	108,000	12,164,000	
Total	41,725,000	111,535,000	

a year ago. Franks and wieners accounted for the largest single item in the grouping at 34,519,000 lbs. against 40,742,000 lbs. last year.

Rendered lard production of 191,964,000 lbs. showed an increase compared with 118,309,000 lbs. a year ago. The three-month aggregate also was larger at 651,049,000 lbs. than the previous year's 546,004,000 lbs., which included the full three months. Refined lard of 130,451,000 lbs. was down from the 145,836,000 lbs. reported last year.

In canning operations, luncheon meat at 17,704,000 lbs. in the 3 lbs. and over sizes indicated a preference for the larger-sized containers compared with the under 3-lb. containers at 10,210,000 lbs. Due to the natural size of the meat, canned hams in the 3 lbs. and over sizes amounted to 18,548,000 lbs. compared with 438,000 lbs. in the smaller containers.

## Floods Cut Inspected Meat Production To Levels Below Last Year's Output

**P**RODUCTION of meat under federal inspection, which has held consistently above last year, fell during the week ended April 19, to below last year's output. However, this reverse in weekly meat output has been at-

week, slaughterers turned out 299,000-000 lbs. of meat.

Although hog slaughter continues at a comparatively high rate, the lighter weights resulted in smaller production of pork than at this time last year. Lard

91,000 head compared with 95,000 the previous week and 93,000 last year. As veal these numbers of calves accounted for 9,300,000 lbs. for the immediate week under study compared with 9,700,000 lbs. the week before and 9,100,000 lbs. a year ago.

Enough hogs reached killing floors under the circumstances to make a total slaughter of 1,208,000 animals against 1,230,000 the preceding week and 1,172,000 head last year. Pork production dropped to 159,600,000 lbs. from 162,600,000 the week before and 160,600,000 lbs. last year despite this year's larger number of animals killed. Lard output at 42,900,000 lbs. held up well as indicated by the slight decline from the previous week's 43,000,000 lbs. A year ago it was 40,600,000 lbs.

Sheep and lamb slaughter declined to 202,000 head from the 209,000 head the week before but was more than last year's 163,000-head kill. As meat, the week's kill resulted in an estimated 10,300,000 lbs. compared with 10,900,000 lbs. the previous week and 8,000,000 lbs. a year ago.

### ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended April 19, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Apr. 19, 1952.....	209	117.0	91	9.3	1,208	159.6	202	10.3	296.2
Apr. 12, 1952.....	212	118.3	95	9.7	1,230	162.6	209	10.9	301.5
Apr. 21, 1951.....	217	121.3	93	9.1	1,172	160.6	163	8.0	299.0

#### AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Apr. 19, 1952...	1,000	560	180	102	235	132	104	51	15.1	42.9
Apr. 12, 1952...	1,000	558	180	102	236	132	107	52	14.8	43.0
Apr. 21, 1951...	1,002	559	171	98	243	137	102	49	14.2	40.6

tributed to flood conditions around large packing centers which have hampered livestock marketings, and in some cases cut off marketings entirely for days.

It was estimated by the U.S. Department of Agriculture that a total of 296,000,000 lbs. of product was turned out during the period, or about 2 per cent less than the previous week's 302,000,000 lbs. Last year during the same

output was relatively high due to the rendering of more of the fat cuts, the USDA said.

Cattle slaughter of 209,000 animals fell 3,000 from the week before, and was 8,000 head less than a year ago. Beef production dropped to 117,000,000 lbs. from 118,300,000 lbs. the week earlier and 121,300,000 lbs. a year ago.

Slaughter of calves was estimated at

### CHICAGO PROV. SHIPMENTS

Previous shipments, by rail, in the week ended April 19, with comparisons:

	Week Apr. 19	Previous Week	Cor. Week 1951
Cured meats, pounds .....	19,204,000	19,557,000	13,519,000
Fresh meats, pounds .....	31,087,000	17,889,000	21,644,000
Lard, pounds ...	3,536,000	4,130,000	6,485,000

## ARCTIC TRAVELER Mobile Refrigerating Equipment

USED BY  
**SIX**  
out of  
**SEVEN**  
of

THE NATION'S LARGEST  
MEAT PACKERS

BECAUSE :

1. Arctic Travelers have lower initial installation and maintenance costs than any nationally recognized units on the market.
2. Electric Standby for overnight operation was pioneered by Arctic Traveler in 1946 and is self-contained in every size of unit we make.
3. Any competent mechanic can service Arctic Travelers quickly and easily with parts usually available in his own community.

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MANUFACTURING COMPANY  
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**Rose Brand**  
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Some good distributor territories now open. Write for details.

### THE MERCHANTS CREAMERY CO.

536 Livingston St., Cincinnati 14, Ohio

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blow upwards!

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SAVE THEIR COST EACH MONTH

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Especially made  
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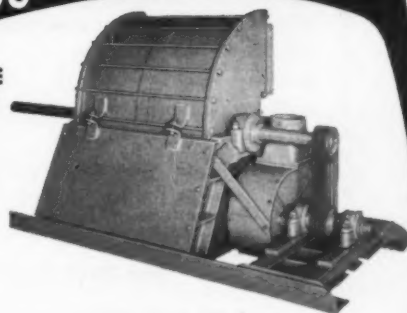
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WITH MEAT  
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AND  
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Built for continuous operation at full capacity, heavy-duty W-W Grinders, with Star Cylinders, handle large quantities of bulky or coarse materials easily. Available from 20 to 150 H. P. Rugged, blunt edge surfaced steel hammers last 2 to 5 times longer. Wide feed opening and full throat allow uniform feeding and reduces screen drag, saving horsepower and screen expense. Cool operation eliminates "stickiness" of otherwise heated "gluey" and "greasy" cracklings. Write for catalogue on all W-W Grinders. There's a W-W Grinder for every need.

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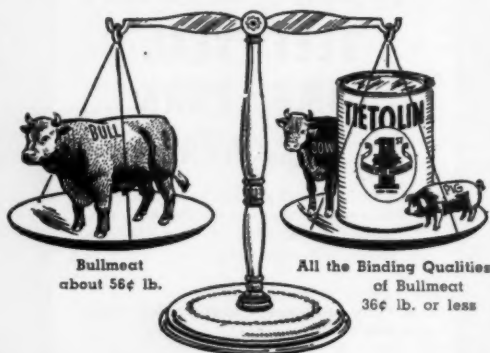
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**W-W GRINDER CORP.**

**WICHITA, KANSAS**

## Take Advantage of Low-Cost Fat and Pork Trimmings!



# TIETOLIN

THE PERFECT ALBUMIN BINDER

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## saves you about 20c a pound!

"I add TIETOLIN to fat and pork trimmings," says top sausage maker . . . "get the same binding qualities as bullmeat, save about 20¢ a pound!" You can do the same. Write for sample drum or leaflet P-70.

### 8 Reasons why TIETOLIN is Biggest-Selling Binder:

1. binds fat of all kinds
2. effectively prevents fat separation
3. reduces loss by shrinkage
4. increases yield
5. eliminates air pockets
6. absorbs and holds moisture
7. contains no cereal, no gum, no starch
8. fully approved for use in Federal inspected plants in U.S. and Canada.

There's only one TIETOLIN . . .

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WE ALSO MAKE:

*Bouillon Frankfurter Seasoning,  
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Complete line of seasonings.*



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*Mixing Company, Inc.*

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## MEAT and SUPPLIES PRICES CHICAGO

### WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	April 23, 1952
Prime, 600/800	55
Choice, 500/700	53 1/4 @ 53 3/4
Choice, 700/900	53
Good, 700/800	46 3/4 @ 47 1/4
Commercial cows	43 1/4 @ 43 3/4
Can. & cut.	40 1/2 @ 41
Bulls	45

### STEER BEEF CUTS†

(\*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	64.9*
Forequarter	50.0 @ 51.9*
Round	61.0 @ 63.0
Trimmed full loin	90.5 @ 92.0
Flank	16.0 @ 18.0
Regular chuck	52.0 @ 55.0
Fore Shank	30.0
Brisket	43.0*
Short	75.0 @ 77.0
Rib plate	18.0 @ 20.0
Back	59.0 @ 60.3
Triangle	47.1

Choice:

Hindquarter	62.0 @ 64.9*
Forequarter	50.0 @ 51.9*
Round	60.0 @ 61.0
Trimmed full loin	81.0 @ 82.5
Flank	16.0 @ 18.0
Regular chuck	55.0 @ 56.0
Fore Shank	30.0
Brisket	43.0*
Rib	60.0 @ 64.0
Short plate	20.0 @ 22.0
Back	59.0 @ 60.3
Triangle	47.1

(\*Ceiling base prices, f.o.b. Chicago)

### BEEF PRODUCTS†

Tongues, No. 1	37.5*
Brains	7 1/2 @ 9
Hearts	25 1/2 @ 26
Livers, selected	61.00
Livers, regular	55 @ 56 1/4
Tripe, scalded	11.60
Tripe, cooked	14 1/2 @ 15
Lips, scalded	15 1/2
Lips, unscalded	11
Lungs	10.80*
Melts	10.80*
Udders	6 1/2

\*Ceiling base prices, loose, f.o.b. Chicago.

### BEEF HAM SETS†

Knuckles	66.10*
Insides	66.10*
Outsides	64.10*

\*Ceiling base prices, f.o.b. Chicago.

### FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	44 @ 47
Veal breads, under 6 oz.	1.02
6 to 12 oz.	1.02
12 oz. up	1.02
Calf tongues	34
Lamb fries	73.50 @ 73.90
Ox tails, under 3/4 lb.	27.70
Over 3/4 lb.	27.70

\*Ceiling base prices, f.o.b. Chicago.

### WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	49 @ 51
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	51 @ 53
Hams, skinned, 16/18 lbs., wrapped	48 @ 50
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	50 @ 52
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	36 @ 40
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	32 @ 36
Bacon, No. 1 sliced, 1-lb. open-faced layers	40 @ 43

### VEAL—SKIN OFF†

(l.c.l. prices)

Prime, 80/150	56 @ 59 1/4
Choice, 50/80	56 @ 59 1/4
Choice, 80/150	56 @ 59 1/4
Good, 50/80	48 @ 54
Good, 80/150	54 @ 57 1/4
Commercial, all weights	40 @ 40

†For permissible additions to ceilings see CPR 101.

### CARCASS LAMBS

(l.c.l. prices)

Prime, 30/50	56.00 @ 58.00
Choice, 30/50	57.00 @ 60.00
Good, all weights	50.00 @ 58.00

### CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	32 @ 32
Good, 70/down	30 @ 30
Utility, 70/down	27 @ 28

### FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	44 1/4 @ 45 1/4
Pork loins, regular	
12/down, 100's	40 1/4 @ 42
Pork loins, boneless, 100's	32 @ 32
Shoulders, skinned, bone-in, under 16 lbs., 100's	32 1/4 @ 33
Picnics, 4/6 lbs., loose	27
Picnics, 6/8 lbs., loose	26 @ 26 1/4
Boston butts, 4/8 lbs., 100's	36 1/4 @ 37
Tenderloins, fresh, 10's	32 @ 32
Neck bones, bbls.	9 1/4 @ 10
Livers, bbls.	16 1/4 @ 17
Brains, 10's	13 @ 14
Ears, 30's	7 1/2 @ 8
Snouts, lean-in, 100's	7 1/2 @ 8
Feet, front, 30's	7 @ 8

### SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%, bbls.	17 @ 18
Pork trim., guar. 50% lean, bbls.	18 1/4 @ 19 1/4
Pork trim., spec. 80% lean, bbls.	40 @ 41
Pork trim., ex. 95% lean, bbls.	46
Pork cheek meat, trmd., bbls.	40
Bull meat, bon'ls, bbls.	58 1/2
Bon'ls cow meat, C.C., bbls.	54
Beef trimmings, bbls.	38 1/2
Boneless chucks, bbls.	47 1/2
Beef head meat, bbls.	35 @ 36
Beef cheek meat, trmd., bbls.	35
Shank meat, bbls.	50 1/2
Veal trimmings, bon'ls, bbls.	46 @ 47

\*Ceiling price.

### SAUSAGE CASINGS

(f.o.b. Chicago)  
(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 in.	50 @ 51
Domestic rounds, over 1 1/2 in., 140 pack.	1.00 @ 1.05
Export rounds, wide, over 1 1/2 in.	1.45 @ 1.55
Export rounds, medium, 1 1/2 in.	1.00 @ 1.05
Export rounds, narrow, 1 1/2 in. under	1.10 @ 1.15
No. 1 weasands, 24 in. up	15 @ 16
No. 1 weasands, 22 in. up	7 @ 8
No. 2 weasands, middles, sewing, 1 1/2 in.	1.20 @ 1.35
Middles, select, wide, 2 in.	1.50 @ 1.60
Middles, select, extra, 2 1/4 in. up	1.00 @ 1.10
Middles, select, extra, 2 1/2 in. up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 25
Beef bungs, domestic	18 @ 21
Dried or salted bladders, per piece:	
12-15 in. wide, flat	16 @ 20
10-12 in. wide, flat	11 @ 12
8-10 in. wide, flat	5 @ 7
Pork casings:	
Extra narrow, 29 mm. & dn.	4.05 @ 4.30
Narrow, mediums, 29 @ 32 mm.	3.95 @ 4.05
Medium, 32 @ 35 mm.	2.45 @ 2.55
Spec. med., 35 @ 38 mm.	1.90 @ 2.10
Export bungs, 34 in. cut	25 @ 27
Large prime bungs, 34 in. cut	14 @ 17
Medium prime bungs, 34 in. cut	12 @ 14
Small prime bungs	7 1/2 @ 8 1/2
Middles, per set, cap. off	50 @ 55

### DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	97
Thuringer	50 @ 62 1/2
Farmer	82 @ 84
Holsteiner	81 @ 84 1/2
B. C. Salami	89 @ 92 1/2
Genoa style salami, ch.	91 @ 95
Pepperoni	81 @ 85
Italian style hams	73 @ 79

ICES

AMBS

(s) .56.00 @ 25.00  
 .57.00 @ 25.00  
 .59.00 @ 25.00

UTTON

(s) .32 @ 25  
 .30 @ 25  
 .27 @ 25

AND

UCTS

(s) .44 @ 25  
 .41 @ 25

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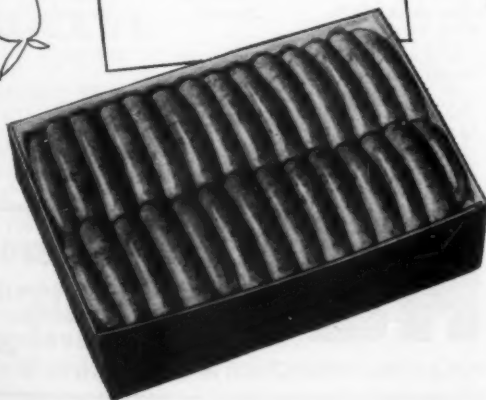


## Freshness protected... **IN ARMOUR NATURAL CASINGS!**



**Armour Natural Casings  
 help keep your sausage**

- Looking good!
- Tasting good!
- Selling well!



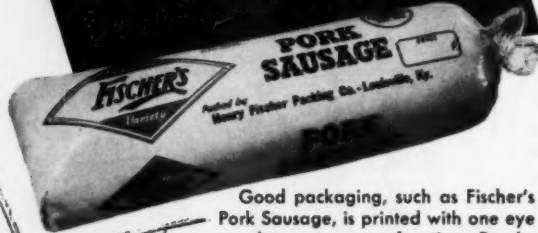
Yes, the freshness of your sausage is always protected, because *Armour Natural Casings* keep it juicy and tender . . . safeguard flavor . . . insure inviting good looks. The large variety of uniform sizes and shapes will fit all your needs.

Casings Division • Chicago 9, Illinois

**ARMOUR  
 AND COMPANY**



## Pre-Packaging Paints a Pretty Profit Picture!



Good packaging, such as Fischer's Pork Sausage, is printed with one eye on sales—one eye on function. Results are double barreled, too! Crystal Tube gives the same "crystal-clear" analysis to every meat packaging problem because dominant packaging requires skilled craftsmen who make the most of modern materials and equipment. Call Crystal Tube for a friendly discussion of your needs.



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Cellophane Tubes, Pouches, Bags and Envelopes—Polyethylene Bags plain and printed. Also printed roll stock and sheets in Cellophane, Polyethylene, Acetate and Foil, Pliofilm . . . Utility Rolls, Holiday Bands and FLEXIBLE BARRIER MATERIALS

Add 50%



to your chain life

With

"H. D." (Heavy Duty)

## CHAIN LUBE

- Chain Lube resists water, moisture, steam.
- Chain Lube prevents rust formation.
- Chain Lube penetrates inside, where chain lubrication is needed.

Here's the lubricant that penetrates deep into the chain links where lubricating counts most! It clings to metal and stays there long after other greases or lubricants dissolve and drip. CHAIN LUBE deposits a long-life film on all parts of the chain . . . preventing rust, retarding friction, giving added life to your chains.

#### ORDER TODAY

1 dozen 8-oz. cans.....\$10.20  
4 one-quart cans.....\$6.00  
1 gallon (with Flex Tube Spout).....\$5.25  
F.O.B. Columbus

### McGlaughlin OIL COMPANY

3750 LIVINGSTON AVE.  
COLUMBUS 13 OHIO

#### DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog casings..43	@47
Pork sausage, sheep cas..51	@53
Frankfurters, sheep cas..55	@60 1/2
Frankfurters, skinless..50	@52 1/2
Bologna..44	@46
Bologna, artificial cas..43	@45
Smoked liver, hog bungs..44	@45 1/2
New Eng. lunch, spec..73	@70 1/2
Minced lunch, spec. ch..54	@58 1/2
Tongue and blood..46	@49
Blood sausage..41	@49
Souse..34	@36
Polish sausage, fresh..50	@55
Polish sausage, smoked..54	@54

#### SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime..33	38	
Resifted..36	41	
Chili Powder..42	42	
Chili Pepper..44	44	
Cloves, Zanzibar..1.02	1.08	
Ginger, Jam., unbl..42	47	
Ginger, African..28	34	
Cochin....	..	
Mace, fancy, Banda..1.32	1.22	
East Indies..1.22	..	
Mustard, flour, key..35	30	
No. 1..30	30	
West India Nutmeg..50	41	
Paprika, Spanish..41	50	
Pepper, Cayenne..50	46	
Red, No. 1..1.32	2.10	
Pepper, Packers..1.32	2.42	
Pepper, white..2.28	1.41	
Malabar..1.32	1.41	
Black Lampoon..1.32	1.41	

#### SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway seed..18	28	
Cominos seed..27	23	
Mustard seed, fancy..23	20	
Yellow American..20	21	
Marjoram, Chilean..21	21	
Oregano..21	17	
Coriander, Morocco..40	40	
Natural No. 1..71	71	
Marjoram, French..71	71	
Sage, Dalmatian..71	71	
No. 1..71	71	

#### CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo..9.20	
Salt, n. ton, f.o.b. N.Y.:	
Dbl. refined gran..11.12	
Small crystals..14.00	
Medium crystals..11.60	
Pure rfd., gran. nitrate of soda..1.12	
Pure rfd., powdered nitrate of soda..6.12	
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.:	
Granulated..Per ton	
Medium..\$21.10	
Rock, bulk, 40 ton car., delivered Chicago..12.00	
Sugar—	
Raw, 96 basis, f.o.b. New York..6.12	
Refined standard cane gran. basis..8.10	
Refined standard beet gran., basis..8.10	
Packers' curing sugar, 250 lb. bags, f.o.b. Rosette, La., less 2%..8.11	
Dextrose, per cwt. in paper bags, Chicago..7.10	

#### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Apr. 17	San Francisco Apr. 17	No. Portland Apr. 18
<b>FRESH BEEF (Carcass)</b>			
<b>STEER:</b>			
Choice:			
500-600 lbs..\$54.00@55.00			\$56.00@58.10
600-700 lbs..53.00@54.00		\$55.00@56.00	54.00@57.00
Good:			
500-600 lbs..52.00@54.00		53.00@54.00	55.00@56.10
600-700 lbs..52.00@54.00		51.00@53.00	54.00@56.10
Commercial:			
350-600 lbs..49.00@51.00		49.00@51.00	50.00@51.10
<b>COW:</b>			
Commercial, all wts..45.00@47.00		47.00@50.00	46.00@51.10
Utility, all wts..42.00@44.00		43.00@47.00	45.00@48.10
<b>FRESH CALF (Skin-Off)</b>		(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down..58.00@58.40			58.00@58.60
Good:			
200 lbs. down..55.00@56.40			56.00@58.60
<b>FRESH LAMB (Carcass):</b>			
Prime:			
40-50 lbs..56.00@58.00		56.00@58.00	55.00@58.00
50-60 lbs..54.00@57.00		54.00@56.00	52.00@55.00
Choice:			
40-50 lbs..56.00@58.00		56.00@58.00	55.00@58.00
50-60 lbs..54.00@57.00		54.00@56.00	52.00@55.00
Good, all wts..54.00@56.00		54.00@56.00	52.00@55.00
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. dn..35.70 bulk		28.00@32.00	33.40@33.80
Good, 70 lbs. dn..33.70 bulk		25.00@28.00	33.40@33.80
<b>FRESH PORK CARCASSES (Packer Style)</b>		(Shipper Style)	(Shipper Style)
80-120 lbs..29.25@31.00		30.00@36.45	
120-160 lbs..29.25@31.00		29.00@35.00	27.50@29.00
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOINS:</b>			
8-10 lbs..44.00@47.00		48.00@52.00	46.00@50.00
10-12 lbs..44.00@47.00		46.00@50.00	46.00@50.00
12-16 lbs..44.00@47.00		44.00@48.00	45.00@48.00
<b>PICNICS:</b>			
4-8 lbs..34.00@37.00		35.00@38.00	36.00@39.00
<b>PORK CUTS No. 1: (Smoked)</b>		(Smoked)	(Smoked)
<b>HAM, Skinned:</b>			
10-14 lbs..49.00@55.00		52.00@56.00	50.00@54.00
14-18 lbs..49.00@55.00			
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs..38.00@45.00		40.00@46.00	42.00@45.00
8-10 lbs..35.00@43.00		38.00@44.00	39.00@44.00
10-12 lbs..35.00@43.00			38.00@43.00
<b>LARD, Refined:</b>			
Tierces..12.50@14.00			12.00@15.00
50-lb. cartons and cans..13.50@14.75		14.00@16.00	
1-lb. cartons..14.50@16.00		16.00@17.00	15.00@16.00

## AULA

Spices  
SEASONINGS  
BINDERS  
CURES

ARCHIBALD & KENDALL, INC. • 8 Beach St., New York 13

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PRICES  
No. Portland  
Apr. 18

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54.00@56.10  
50.00@51.10

46.00@51.10  
45.00@49.10  
(Bkin-Off)  
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55.00@58.00  
52.00@55.00  
55.00@58.00  
52.00@55.00  
52.00@57.20

33.40@33.00  
33.40@33.00  
(Shipper Style)  
27.50@29.00

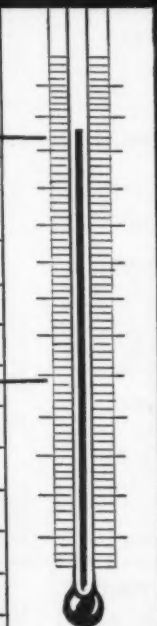
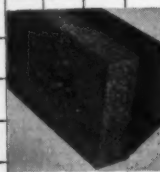
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39.00@44.00  
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12.00@15.00  
15.00@16.00

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## UNITED'S B. B. CORKBOARD INSULATION



### ENGINEERED INSTALLATIONS TO MEET INSIDE AND OUTSIDE TEMPERATURE CONDITIONS . . .

Climatic conditions vary, to a great degree, in different localities. A knowledge of this variable must be applied in the engineering and erection of insulation. What thicknesses of insulation, proper erection of the insulation, and many other important factors must be determined to assure maximum insulation efficiency. The specialized knowledge and skill of UNITED'S insulation engineers are at your disposal.

## UNITED CORK COMPANIES KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

#### SALES OFFICES AND WAREHOUSES

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## SAUSAGE MAKERS and CANNERS

We Solicit Your Inquiries for

**BONELESS FLANKS - BONELESS NAVELS  
BEEF TRIMMINGS**

(any percentage lean you may require)

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## PROTECT YOURSELF...

Cleve-O-Cement is your best insurance against the physical hazards and product damage that may be caused by holes in your floor. You can save thousands of dollars through a small investment. Cleve-O-Cement is easy to apply, dries flint hard overnight. Ready for heavy traffic next morning. Not effected by heat or cold, live steam or most acids. Used and recommended by the leading and largest food and meat packing plants, dairies, laundries, ice cream and bottling plants. Developed especially for wet, damp floors.

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## Standard STAINLESS STEEL SPIRAL CHUTES

Move Meat Cuts ... Fast ... at Low Cost

Scientifically designed, properly pitched, sanitary and easily cleaned Standard Stainless Spiral Chutes move meat cuts from upper to lower floors—fast—and with no time or power costs. Available in many sizes and types. Get complete information—send for Bulletin NP-42.

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Samples on request.  
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**FREE** Our Laboratory facilities are  
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termine quantities to be used  
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## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service  
**CASH PRICES**

**F. O. B. CHICAGO  
CHICAGO BASIS**

THURSDAY, APRIL 24, 1952

### REGULAR HAMS

Fresh or F.F.A.		S. P.
8-10	42n	42n
10-12	42n	42n
12-14	41½n	41½n
14-16	41½n	41½n

### BOILING HAMS

Fresh or F.F.A.		S. P.
16-18	40½n	40½n
18-20	39½n	39½n
20-22	38n	38n

### SKINNED HAMS

Fresh or F.F.A.		Frozen
10-12	44½ @ 45	44½ @ 45
12-14	43½ @ 44	43½ @ 44
14-16	43½ @ 44	43½ @ 44
16-18	43 @ 43½	43 @ 43½
18-20	41½ @ 42	41½ @ 42
20-22	40 @ 40½	40 @ 40½
22-24	40 @ 40½	40 @ 40½
24-26	40 @ 40½	40 @ 40½
26-28	39½ @ 40	39½ @ 40
28-30	39½ @ 40	39½ @ 40
30-32	39½ @ 40	39½ @ 40
32-34	39½ @ 40	39½ @ 40
34-36	39½ @ 40	39½ @ 40
36-38	39½ @ 40	39½ @ 40
38-40	39½ @ 40	39½ @ 40
40-42	39½ @ 40	39½ @ 40
42-44	39½ @ 40	39½ @ 40
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46-48	39½ @ 40	39½ @ 40
48-50	39½ @ 40	39½ @ 40
50-52	39½ @ 40	39½ @ 40
52-54	39½ @ 40	39½ @ 40
54-56	39½ @ 40	39½ @ 40
56-58	39½ @ 40	39½ @ 40
58-60	39½ @ 40	39½ @ 40
60-62	39½ @ 40	39½ @ 40
62-64	39½ @ 40	39½ @ 40
64-66	39½ @ 40	39½ @ 40
66-68	39½ @ 40	39½ @ 40
68-70	39½ @ 40	39½ @ 40
70-72	39½ @ 40	39½ @ 40
72-74	39½ @ 40	39½ @ 40
74-76	39½ @ 40	39½ @ 40
76-78	39½ @ 40	39½ @ 40
78-80	39½ @ 40	39½ @ 40
80-82	39½ @ 40	39½ @ 40
82-84	39½ @ 40	39½ @ 40
84-86	39½ @ 40	39½ @ 40
86-88	39½ @ 40	39½ @ 40
88-90	39½ @ 40	39½ @ 40
90-92	39½ @ 40	39½ @ 40
92-94	39½ @ 40	39½ @ 40
94-96	39½ @ 40	39½ @ 40
96-98	39½ @ 40	39½ @ 40
98-100	39½ @ 40	39½ @ 40

### FAT BACKS

Fresh or Frozen		Cured
6-8	7½ @ 8n	8n
8-10	7½ @ 8n	8n
10-12	7½ @ 8n	8n
12-14	7½ @ 8n	8n
14-16	7½ @ 8n	8n
16-18	7½ @ 8n	8n
18-20	7½ @ 8n	8n
20-22	7½ @ 8n	8n
22-24	7½ @ 8n	8n
24-26	7½ @ 8n	8n
26-28	7½ @ 8n	8n
28-30	7½ @ 8n	8n
30-32	7½ @ 8n	8n
32-34	7½ @ 8n	8n
34-36	7½ @ 8n	8n
36-38	7½ @ 8n	8n
38-40	7½ @ 8n	8n
40-42	7½ @ 8n	8n
42-44	7½ @ 8n	8n
44-46	7½ @ 8n	8n
46-48	7½ @ 8n	8n
48-50	7½ @ 8n	8n
50-52	7½ @ 8n	8n
52-54	7½ @ 8n	8n
54-56	7½ @ 8n	8n
56-58	7½ @ 8n	8n
58-60	7½ @ 8n	8n
60-62	7½ @ 8n	8n
62-64	7½ @ 8n	8n
64-66	7½ @ 8n	8n
66-68	7½ @ 8n	8n
68-70	7½ @ 8n	8n
70-72	7½ @ 8n	8n
72-74	7½ @ 8n	8n
74-76	7½ @ 8n	8n
76-78	7½ @ 8n	8n
78-80	7½ @ 8n	8n
80-82	7½ @ 8n	8n
82-84	7½ @ 8n	8n
84-86	7½ @ 8n	8n
86-88	7½ @ 8n	8n
88-90	7½ @ 8n	8n
90-92	7½ @ 8n	8n
92-94	7½ @ 8n	8n
94-96	7½ @ 8n	8n
96-98	7½ @ 8n	8n
98-100	7½ @ 8n	8n

## LARD FUTURES PRICES

MONDAY, APRIL 21, 1952

May	10.70	10.75	10.67½	10.75b
July	11.00	11.07½	10.97½	11.02b
Sept.	11.25	11.30	11.20	11.30a
Oct.	11.37½	11.40	11.30	11.40b
Nov.	11.35	11.40	11.30	11.40
Dec.	11.65	11.70	11.65	11.70

Sales: 4,480,000 lbs.  
Open interest at close Fri., Apr. 18th: May 355, July 302, Sept. 333, Oct. 388, Nov. 119, Dec. 3; at close Sat., Apr. 19th: May 342, July 798, Sept. 836, Oct. 383, Nov. 127, and Dec. 4 lots.

TUESDAY, APRIL 22, 1952

May	10.80	10.97½	10.80	10.92½a
July	11.12½	11.22½	11.10	11.20b
Sept.	11.35	11.50	11.35	11.47½b
Oct.	11.52	11.55	11.50	11.55b
Nov.	11.50	11.60	11.50	11.60
Dec.	11.85	11.90	11.85	11.90

Sales: 4,640,000 lbs.  
Open interest at close Mon., Apr. 21st: May 329, July 787, Sept. 843, Oct. 390, Nov. 130, and December 5 lots.

WEDNESDAY, APRIL 23, 1952

May	11.00	11.05	10.92½	10.92½a
July	11.25	11.25	11.10	11.12½
Sept.	11.50	11.55	11.37½	11.37½b
Oct.	11.65	11.65	11.50	11.50a
Nov.	11.65	11.65	11.50	11.50
Dec.	12.00	12.00	11.87½	11.87½a

Sales: 5,520,000 lbs.  
Open interest at close Tues., Apr. 22nd: May 322, July 806, Sept. 862, Oct. 392, Nov. 134, and Dec. 5 lots.

THURSDAY, APRIL 24, 1952

May	10.85	10.92½	10.82½	10.92½a
July	11.15	11.20	11.10	11.20
Sept.	11.42½	11.50	11.35	11.50
Oct.	11.52½	11.60	11.47½	11.60a
Nov.	11.55	11.57½	11.45	11.57½b
Dec.	11.80	11.82½	11.65	11.80b

Sales: 7,960,000 lbs.  
Open interest at close Wed., Apr. 23rd: May 305, July 824, Sept. 883, Oct. 401, Nov. 138, and December 6 lots.

FRIDAY, APRIL 25, 1952

May	10.95	11.07½	10.90	11.07½
July	11.27½	11.35	11.15	11.32½b
Sept.	11.52½	11.65	11.45	11.65a
Oct.	11.65	11.77½	11.55	11.77½a
Nov.	11.65	11.65	11.57½	11.65b
Dec.	11.82½	11.95	11.82½	11.95b

Sales: 5,000,000 lbs.  
Open interest at close Thurs., Apr. 24th: May 281, July 829, Sept. 883, Oct. 393, Nov. 137, and Dec. 19 lots.  
b—Bid; a—Asked.

### PICNICS

Fresh or F.F.A.

4-6	26½ @ 26½	26½ @ 26½
6-8	25½ @ 25½	25½ @ 25½
8-10	26½	26½
10-12	26½	26½
12-14	26½	26½
8/up, 2's in.	26½a	26½a

### BELLIES

Green or Frozen

6-8	27½ @ 28	20 @ 28½a
8-10	25	26½
10-12	24	26½
12-14	23	26½
14-16	20	26½
16-18	19½ @ 10½	21 @ 21½
18-20	18½	20

### GR. AMN BELLIES

Clear

18-20	16½n	17½ @ 18n
20-25	15½ @ 15½	15½ @ 16n
25-30	15½	15½ @ 16n
30-35	14	14½
35-40	13½ @ 13½	13½ @ 14n
40-50	13½ @ 13½	13½ @ 14n

\*Ceiling price, CFR 74, f.o.b. Chicago.

### OTHER D. S. MEATS

Fresh or Frozen

Reg. plates	11½ @ 11½	11½
Clear plates	11½	11½
Square jowls	11½ @ 11½	11½
Jowl butts	8½	9½
S. P. jowls	10 @ 10½	10 @ 10½

## CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California during March was reported to THE NATIONAL PROVISIONER as follows:

	No.
Cattle	23,600
Calves	14,375
Hogs	28,900
Sheep	16,315

Meat and lard production for March:

	Lbs.
Sausage	3,027,170
Pork and beef	7,824,325
Lard and substitutes	497,280

Total 11,148,780  
As of March 31, California had 19 meat inspectors. Plants under state inspection totaled 306 and plants under state approved municipal inspection totaled 87.

## PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$14.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	14.00
Kettle rend., tierces, f.o.b. Chicago	13.00
Leaf, kettle rend., tierces, f.o.b. Chicago	12.00
Lard flakes, f.o.b. Chicago	12.00
Neutral tierces, f.o.b. Chicago	12.00
Standard Shortening *N. & S.	12.00
Hydrogenated Shortening *N. & S.	20.25

\*Delivered.

## WEEK'S LARD PRICES

	P. S. Lard	P. S. Lard	Raw Lard
Apr. 19	11.00n	9.37½n	8.87½a
Apr. 21	11.00n	9.37½n	8.87½a
Apr. 22	11.12½n	9.37½n	8.87½a
Apr. 23	11.00n	9.37½n	8.87½a
Apr. 24	11.00n	9.37½n	8.87½a
Apr. 25	11.12½n	10.00	9.50a

n—nominal. b—bid. a—asked.



# MARKET PRICES

NEW YORK

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(Ceiling base prices)

April 24, 1952

Per lb.

City

Prime, 800 lbs./down	57 1/2 @ 59 1/2
Choice, 800 lbs./down	54 @ 57
Good	49 @ 51
Steer, commercial	43 @ 45
Cow, commercial	40 @ 42
Cow, utility	40 @ 42

### BEEF CUTS

Prime:

Hindquarter	66.0 @ 66.7
Forequarter	51.0 @ 52.0
Round	62.0 @ 62.8
Trimmed full loin	90.0 @ 92.0
Flank	20.0 @ 23.0
Short loin	77.3
Cross cut chuck	51.4
Regular chuck	52.0 @ 54.0
Forehand	33.8
Brisket	44.8
Rib	74.0 @ 76.8
Short plate	23.0 @ 25.0
Back	61.0 @ 62.1
Triangle	48.2
Arm chuck	51.0 @ 53.0

Choice:

Hindquarter	62.0 @ 63.7
Forequarter	49.5 @ 51.5
Round	62.0 @ 62.8
Trimmed full loin	78.0 @ 83.0
Flank	20.0 @ 23.0
Short loin	105.0
Sirloin	72.1
Cross cut chuck	50.5 @ 53.5
Regular chuck	52.0 @ 54.0
Forehand	33.8
Brisket	44.8
Rib	64.0 @ 67.0
Short plate	23.0 @ 25.0
Back	58.0 @ 60.0
Triangle	48.2
Arm chuck	50.0 @ 53.0

## FRESH PORK CUTS

(l.c.l. prices)

Western

Hams, sknd., 14/down	46.00 @ 53.00
Picnics, 4/8 lbs.	37.00
Bellies, sq. cut, seedless	8/12 lbs. No quotation
Pork loins, 12/down	43.00 @ 50.00
Boston butts, 4/8 lbs.	38.00 @ 46.00
Spareribs, 3/down	39.00 @ 46.00
Pork trim., regular	25.00
Pork trim., spec. 80%	48.00

City

Hams, sknd., 14/down	46.00 @ 53.00
Pork loins, 12/down	43.00 @ 50.00
Boston butts, 4/8 lbs.	38.00 @ 46.00
Spareribs, 3/down	39.00 @ 46.00

## VEAL—SKIN OFF

(l.c.l. prices)

Western

Prime carcass, 80/150	56.00 @ 60.50
Choice carcass	57.00 @ 60.50
Good carcass, 80/down	49.00 @ 52.00
Commercial carcass	42.00 @ 45.00

## DRESSED HOGS

(l.c.l. prices)

Hogs, gd. % ch., hd. on, lf. fat in	
100 to 136 lbs.	28.50 @ 32.00
137 to 153 lbs.	28.50 @ 32.00
154 to 171 lbs.	28.50 @ 32.00
172 to 188 lbs.	28.50 @ 32.00

## BUTCHERS' FAT

(l.c.l. prices)

Shop fat	45.00 @ 47.50
Breast fat	50.00
Inedible suet	75.00
Edible suet	75.00

## CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended April 19, 1952 was 9.2 according to a report by the U. S. Department of Agriculture. This ratio was two-tenths lower than reported for the preceding week, but was 2.4 points under the 11.6 ratio recorded for the same week a year ago. These ratios were recorded on the basis of yellow corn selling for \$1.825 per bu. in the week ended April 19, \$1.849 per bu. in the previous week and \$1.807 per bu. for the corresponding period just a year earlier.

## FANCY MEATS

(l.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8
Beef livers, selected	82.8
Beef livers, selected, kosher	82.8
Oxtails, over 1/2 lb.	27.6

\*Ceiling base prices.

## LAMBS

(l.c.l. prices)

City

Prime lambs, 50/down	59.00 @ 61.00
Choice lambs, 50/down	59.00 @ 61.00
Good, all wts.	53.00 @ 55.00

Western

Prime, all wts.	59.00 @ 61.00
Choice, all wts.	59.00 @ 61.00
Good, all wts.	53.00 @ 55.00

For permissible additions to ceiling base prices, see CPR 24.

**BORAX**

## PAPER PRODUCTS COMPANY

MILL AGENTS

- 28 lb. lard bags
- Printed Cellophane
- Printed Parchment
- Bacon Wraps
- Ham Wraps
- Loin Wraps
- Waxed Meat Boards
- Glassine
- Complete Packaging

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## AIR-O-CHEK

The casing valve with the internal fulcrum lever

An ingenious inside lever arrangement opens valve. Quick acting. Self closing.

Send for Bulletin

AIR-WAY PUMP & EQUIP. CO., 4501 W. Thomas St., Chicago 51, Ill.

SELF OPERATING EASY TO INSTALL

FOR **BETTER** TEMPERATURE CONTROL

Here's just the regulator to use when a simple device is required to maintain a constant temperature. Controls liquids or air. Prevents losses of OVER-heating. Saves fuel and labor. Users often report, "Economical, pays back its cost several times a year—gives years of reliable service". Variety of models.

Will simplify your control problem.

WRITE FOR BULLETIN 329

THE POWERS REGULATOR CO.

2725 GREENVIEW AVE., CHICAGO 14  
NEW YORK • LOS ANGELES • TORONTO  
Offices in over 50 Cities • Established 1891

**POWERS**

No. 11 REGULATOR FOR Heat Exchangers • Vats • Dryers  
Jacket Water Cooling • Fuel and Crude Oil Heaters and Treaters  
Bottle, Can, Dish and Metal Parts Washers • Drying Rooms

On the Highways—  
In the Skyways!

**Stag**



uses problem-solving  
**MEYERCORD TRUCK DECALS**

"Our major problem was to counteract sign painters' individual interpretations of a newly-designed trademark for use on trucks and window valances. Painters turned out to be artists in their own minds. They resented simplicity . . . and added a curlicue here, a change of color there. Letter types ran the gamut as well as color combinations.

"The use of decals soon became an integral part of our program. Applications are unlimited. Last summer our decals rode the skyways on the gondola of a Goodyear blimp. Who knows, some day they may be seen on Mars.

"All in all, decals give us better and exact reproduction, permanency, variety in usage and economy. What more can an advertiser ask for?"

*Frank J. Meyer*

FREE booklet! Write Dept. 23-4  
THE MEYERCORD CO., CHICAGO 44, ILLINOIS

# BY-PRODUCTS....FATS AND OILS

## TALLOWES AND GREASES

Thursday, April 24, 1952

Over last weekend, three tanks of yellow grease changed hands at 3½c, c.a.f. Chicago. Bidding wasn't at the same figure for more at the start of the new week, but sellers asked up to 3¼c. As the week progressed, not enough actual movement was reported to establish a true market picture, and the price list was quoted on a strictly nominal basis. Few tanks of choice white grease sold at 4¼c, and a tank of prime tallow at 5¼c, all c.a.f. Chicago. Several tanks of special tallow sold at 4¼c, c.a.f. Chicago.

Interest on the part of buyers at midweek, as has been the case for the past few days, was inside of quoted range prices; however, sellers are maintaining their firm stand, and asking top of range quotations or better. More or less compromise sales were reported on Wednesday, with movement of a couple tanks of yellow grease at 3¼c, and a tank of choice white grease at 5c, all c.a.f. Chicago; these prices were the split of range quotes.

Near the close of the week, the firm position held on the part of producers of tallowes and greases tightened the market considerably. Export interest at higher levels also helped to bolster quotations. A scattering of sales were reported. Bidding 6c, East on fancy tallow, 7 color, equal to 5½c, Chicago basis. Seven tanks of yellow grease sold on Thursday at 3¼c, c.a.f. Chicago. Couple tanks of special tallow sold at 4¼c, c.a.f. Chicago, and bid for more. Bidding 5@5½c, c.a.f. Chicago for choice white grease, with sellers holding for higher price. Tank of bleachable fancy tallow sold at 5¼c, c.a.f. Chicago. A fair volume of edible tallow sold at 6¼@6½c, Chicago basis.

**TALLOWES:** Thursdays quotations: Fancy tallow, 7 color, 5¼@5½c; bleachable fancy tallow, 5¼@5½c;

prime tallow, 4¼@5c; special tallow, 4¼@4¾c; No. 1 tallow, 4@4¼c, and No. 2 tallow, 3¼@3¾c.

**GREASES:** Thursday's quotations: Choice white grease 5@5¼c; A-white grease, 4½@4¾c; B-white grease, 4@4¼c; yellow grease, 3¼c, house grease, 3½@3¾c, and brown grease, 2¼@3¼c.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, April 24, 1952)

### Blood

	Unit
	Ammonia
Unground, per unit of ammonia	\$6.00

### Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	\$6.50n
High test	\$6.00@6.25n
Liquid stick tank cars	3.15

### Packhouse Feeds

	Carlots,
	per ton
50% meat and bone scraps, bagged..	\$105.00
50% meat and bone scraps, bulk.....	102.50
55% meat scraps, bulk.....	110.00
60% digester tankage, bulk.....	100.00
60% digester tankage, bagged.....	105.00
80% blood meal, bagged.....	150.00
70% standard steamed bone meal,	
bagged.....	95.00@100.00

### Fertilizer Materials

High grade tankage, ground, per unit	
ammonia.....	\$6.25n
Hoof meal, per unit ammonia.....	7.50

### Dry Rendered Tankage

	Per unit
	Protein
Low test.....	*1.65@1.70
High test.....	*1.60

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$2.50
Hide trimmings (green, salted).....	30.00@32.50
Cattle jaws, skulls and knuckles,	
per ton.....	65.00@70.00
Pig skin scraps and trimmings, per lb..	6½

### Animal Hair

Winter coll dried, per ton.....	*90.00@95.00
Summer coll dried, per ton.....	*80.00
Cattle switches, per piece.....	6 @ 7
Winter processed, gray, lb.....	13½ @ 15
Summer processed, gray, lb.....	6 @ 7

n—nominal.  
\*Quoted delivered basis.

## VEGETABLE OILS

Wednesday, April 23, 1952

Prices continued to decline in the vegetable oil market this week. The drop in fats and oils the past year has been one of the severest of all major commodity groups, reports indicate. Some sources believe that the culmination point has been reached.

Last weekend, soybean and coconut oils reached more than 10-year lows with soybean oil trading at 8¼c and coconut oil offered at 7½c.

The market lacked strength the beginning of the week and trading was limited at still further price declines. A couple tanks of April-May soybean oil traded at 8¼c, and June shipment traded early at 8¼c. Later, however, sales were made at 8¼c. Cottonseed oil declined ¼c throughout the belt which represented a near 11-year low. Bids of 10c were reported from the Southeast and the Valley was pegged at 10c nominal basis. Texas oil traded in a small way at 9¼c.

Corn oil was steady and cashed at 10¼c. The peanut oil market was somewhat firmer with sales heard at 12¼c and 12½c. According to reports, the government will release 85 tanks of peanut oil in the Southeast this week. Coconut oil sold at 7¼c, a decline of ¼c.

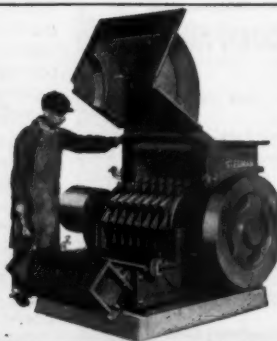
The government's announcement that it will suspend price controls on some fats and oils influenced the soybean and cottonseed oil markets at midweek and a ¼c to ½c advance was noted on these commodities. Early trading of soybean oil was good and April shipment cashed at 8¼c. May shipment sold at 8¼c, and June traded at 8¼c. Bids later, however, outnumbered offerings.

No trading of cottonseed oil in the Valley and Southeast was reported as offerings were priced up to 10¼c with best bids at 10¼c. Scattered trading of

## For REDUCING PACKING HOUSE BY-PRODUCTS

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

Builders of Dependable Machinery Since 1834



## STEDMAN 2-STAGE HAMMER MILLS

STEDMAN FOUNDRY & MACHINE COMPANY, INC.

Subsidiary of United Engineering and Foundry Company

General Office & Works: AURORA, INDIANA

Texas oil materialized at 9½c. Corn and peanut oils were steady at 10½c and 12¼c, respectively. Coconut oil was offered at 7½c, but the market remained without feature.

According to a report at midweek, the CCC is offering for sale 269 tank cars of crude cottonseed oil.

**CORN OIL:** Declined 1¼c from last midweek's levels.

**SOYBEAN OIL:** Market steady to firmer for some positions following government ceiling revision on soybean meal. Trading generally slack, however, at ¼c to ½c declines from a week earlier.

**PEANUT OIL:** Sales at 12¼c for most positions through June, off ¼c from last week.

**COCONUT OIL:** Trading light at

7½c early. Later offerings at 7½c without action.

**COTTONSEED OIL:** Prices declined ½c from the previous week. Movement of Texas oil provided the majority of the activity throughout the week.

New York cottonseed oil prices were quoted as follows:

**MONDAY, APRIL 21, 1952**

	Open	High	Low	Close	Prev. Close
May	12.25	12.27	12.17	12.20	12.42
July	12.60	12.60	12.47	12.51	12.71
Sept.	12.85	12.90	12.79	12.81	13.04
Oct.	13.00	13.00	12.90	12.92	13.15
Dec.	13.20	13.22	13.10	13.12	13.35
Jan.	13.10	13.10	13.10	13.12b	13.40a
Mar.	13.45	13.45	13.35	13.35	13.62

Sales: 900 lots.

**TUESDAY, APRIL 22, 1952**

	Open	High	Low	Close	Prev. Close
May	12.15	12.44	12.13	12.34	12.20
July	12.50	12.80	12.48	12.68	12.51
Sept.	12.85	13.10	12.85	12.97	12.81
Oct.	12.97	13.19	12.97	13.11	12.92
Dec.	13.15b	13.40	13.20	13.30b	13.12
Jan.	13.05	.....	.....	13.30a	13.12b
Mar.	13.35b	13.60	13.52	13.60	13.35
May, '53	13.35b	.....	.....	13.65b	.....

Sales: 716 lots.

**WEDNESDAY, APRIL 23, 1952**

	Open	High	Low	Close	Prev. Close
May	12.38	12.48	12.27	12.31b	12.34
July	12.75	12.82	12.57	12.62	12.68
Sept.	13.05	13.17	12.91	12.95	12.97
Oct.	13.20	13.28	13.05	13.10	13.11
Dec.	13.42	13.45	13.23	13.33	13.30b
Jan.	13.40	.....	.....	13.30b	13.30a
Mar.	13.65b	13.57	13.53	13.57	13.60
May, '53	13.70b	.....	.....	13.66b	13.65

Sales: 611 lots.

**THURSDAY, APRIL 24, 1952**

	Open	High	Low	Close	Prev. Close
May	12.35	12.55	12.24	12.53	12.31
July	12.68	12.88	12.52	12.88	12.62
Sept.	13.02	13.23	12.88	13.23	12.95
Oct.	13.17	13.35	13.02	13.37b	13.10
Dec.	13.32b	13.55	13.25	13.55	13.33
Jan.	13.35b	.....	.....	13.55b	13.30b
Mar.	13.61	13.61	13.61	13.75b	13.57
May, '53	13.68b	.....	.....	13.80b	13.66b

Sales: 700 lots.

**FEB. OLEO OUTPUT, SHIPMENTS**

Total February production of oleomargarine amounted to 114,051,000 lbs., the Bureau of Census has reported. Of this amount, 99,119,000 lbs. was colored and 14,932,000 lbs. uncolored. These figures were compared with 78,488,000, 56,525,000 and 22,968,000 lbs. respectively for the same month of 1951.

Producers' shipments totaled 109,284,000 lbs. of which 94,204,000 lbs. were colored and 15,080,000 lbs. uncolored. Producers' shipments last year were 78,488,000 lbs. of which 55,941,000 lbs. were colored and 22,547,000 uncolored. Stocks at the end of February amounted to 18,123,000 lbs. against 13,356,000 lbs. at the close of January.

**CANADIAN MARGARINE**

Oleomargarine production in Canada so far this year has shown a continuous decline, the Dominion Bureau of Statistics has disclosed. January output was 9,398,000 lbs., from where it fell to 9,386,000 lbs. in February, thence to 8,832,000 lbs. in March. The three-month aggregate of 27,616,000 lbs. was down from the 30,226,000 lbs. last year over the same period.

Stocks, including those held by manufacturers, wholesalers and other warehouses on April 1, amounted to 2,549,000 lbs. compared with 2,936,000 lbs. on March 1, and 3,009,000 lbs. on April 1, 1951.

**VEGETABLE OILS**

Wednesday, April 23, 1952

Crude cottonseed oil, carloads, f.o.b. mills	
Valley	10¼ax
Southeast	10n
Texas	9¾pd
Corn oil in tanks, f.o.b. mills	10¾n
Peanut oil, f.o.b. Southern mills	12¼n
Soybean oil, Decatur	8¾pd
Coconut oil, f.o.b. Pacific Coast	7¾n
Cottonseed foods	
Midwest and West Coast	¾n
East	¾n

ax—asked. n—nominal.

**OLEOMARGARINE**

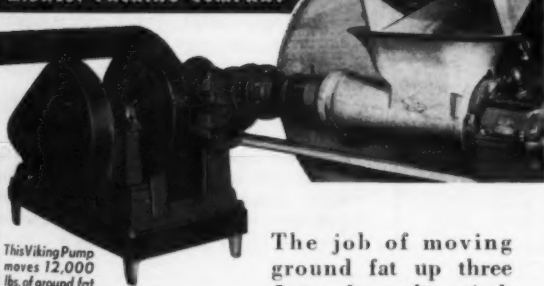
Wednesday, April 23, 1952

White domestic vegetable	25
White animal fat	25
Milk churned pastry	24
Water churned pastry	23

**How VIKING PUMPS Solved The PROBLEM of MOVING FATS**

for a

**MIDWEST PACKING COMPANY**



This Viking Pump moves 12,000 lbs. of ground fat per hour, 17 hours a day, up 3 stories to rendering tanks.

The job of moving ground fat up three floors, from the grinder to the rendering tanks, was a problem at a midwestern packing company. Eight men, hopper trucks and an elevator were required. The solution was installation of a Viking Pump on the grinder discharge and delivering the fat through a 6-inch pipe up the three stories to the tanks. If you have a pumping problem, write for bulletin 52SS.



**Viking PUMP COMPANY**  
Cedar Falls, Iowa

See Our Catalog in SWEETS

**VINYL PLASTIC MAT**

**—RESISTS GREASE, OIL, WATER, ACIDS... Makes Floors SAFE**

MELFLEX Vinyl Plastic Link Mats don't soften or deteriorate... They stay firm and SAFE on floors where grease, oil, acid or water conditions destroy other types of mats... They prevent slips and falls because they keep their slip-proof surface indefinitely under hard, beating wear.

**Custom-Made — Plain or With Border Design— for Any Size Floor Area . . .**

Mats are woven of Vinyl links, ½" thick, on special rust-resistant spring steel wire with sleeve-reinforced ends... Plain or with special border and center pattern of different color. Made to your specifications to fit any rectangular area. Assures mat of extreme durability, easy to clean by hosing with water, and reversible, since Vinyl plastic is completely non-absorbent.

Send Coupon today for full information and prices.

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State





# HIDES AND SKINS

Big packer market dull—Only trading at steady prices to 1/4c and a 1c advance—Smaller packer and country hides mostly draggy, but slightly improved at mid-week—Kipskin market firmer early with a few sales at steady prices. Activity in sheepskin market almost completely lacking.

## CHICAGO

**PACKER HIDES:** Trading was extremely limited in the big packer hide market at the start of the week, as offerings were tight at 1/2c over buyer's ideas. Above 2,000 Cedar Rapids March and April light native cows brought 13 1/2c. There were about 40 per cent kosher included in this lot. Light native steers were offered at 14 1/2c, but the only bids heard were at 14c.

A report Tuesday indicated the government will suspend price controls on 16 commodities including hides, such as: Cattle hides, calfskins and kips and the hides of young steers and cows. This report was met with various reactions in the trade, and opinions varied as to what effect the suspension might have on the present market. The only trading throughout the day was all dealer business at price advances of 1/4c to 1c. Some 2,200 heavy native steers brought 11c. About 750 light native steers sold at 14 1/2c and a lot of Kansas City light native cows traded at 14 1/2c. There was a trade of 2,500 March heavy native cows at 11 1/2c.

The market at midweek was practically a dead issue with only one trade reported Wednesday of about 800 Omaha light native cows at 14 1/2c, and no trading reported late at midweek. Big packers appeared reluctant to offer April production in an attempt to dispose of Jan.-Feb.-Mar. productions. It is estimated 30,000 hides were traded throughout the week.

**SMALL PACKER and COUNTRY HIDES:** The market had tightened up the beginning of the week with buyers finding few offerings. Trading improved

as the week progressed, however, and about 1,400 native 60-lb. average moved at 8c. Later, some native 47@48-lb. average sold at 11 1/2c and 11 1/2c. A lot of 52-lb. average sold at 10 1/2@11c.

**CALFSKINS and KIPSKINS:** The kipskin market was somewhat firmer and about 8,000 southwestern kips and overweights sold at 24c and 21c, respectively. This trade occurred early in the week, however, and skins offered later went without action.

**SHEEPSKINS:** This market experienced little, if any, action throughout the week, and actual bid and offering prices were hard to establish.

## N. Y. HIDE FUTURES

### MONDAY, APRIL 21, 1952

	Open	High	Low	Close
Jan. ....	14.95b	15.10	14.83	15.10
Apr. ....	14.70b	15.25	15.25	15.25
July ....	14.50b	14.75	14.50	14.70b-80a
Oct. ....	14.75b	14.75	14.50	15.20b-37a
Oct., '53 14.60-62	14.05	14.90	14.95	14.95
Oct., '53 14.85b	....	....	14.23b-50a	....

Sales: 45 lots.

### TUESDAY, APRIL 22, 1952

	Open	High	Low	Close
Jan. ....	15.20	15.35	15.10	15.08b-15a
Apr. ....	15.17b	15.30	15.30	15.15b-27a
July ....	14.55b	15.00	14.85	14.75b-85a
Oct. ....	15.25b	....	....	15.25b-35a
Oct., '53 14.99	15.30	14.99	15.07	15.07 -03
Oct., '53 15.25b	....	....	15.30b-43a	....

Sales: 68 lots.

### WEDNESDAY, APRIL 23, 1952

	Open	High	Low	Close
Jan. ....	14.90b	....	....	14.97b-15.00a
Apr. ....	14.95b	....	....	15.05b-10a
July ....	14.55b	14.75	14.75	14.75b-80a
Oct. ....	15.00b	....	....	15.10b-17a
Oct., '53 15.00	15.02	14.88	14.94	14.94 -95
Oct., '53 15.00b	....	....	15.15b-19a	....

Sales: 49 lots.

### THURSDAY, APRIL 24, 1952

	Open	High	Low	Close
Jan. ....	14.93-95	15.03	14.85	15.20b
Apr. ....	14.95b	15.07	14.99	15.30b
July ....	14.50b	15.00	14.85	15.20
Oct. ....	15.00b	....	....	15.35b
Oct., '53 14.85	15.10	14.75	15.20b-30a	....
Oct., '53 15.00b	....	....	15.40b	....

Sales: 49 lots.

### FRIDAY, APRIL 25, 1952

	Open	High	Low	Close
Jan. ....	15.70b	15.97	15.70	15.60 -70a
Apr. ....	15.75b	16.04	16.04	15.70 -95a
July ....	15.05-16	15.75	15.05	15.50b-60a
Oct. ....	15.80b	16.00	16.00	15.75b
Oct., '53 15.40-70	15.95	15.40	15.65	15.65
Oct., '53 15.90b	....	....	15.80b	....

Sales: 139 lots.

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

Week ended April 24, 1952 Previous Week

	Week ended April 24, 1952	Previous Week	Cor. W.
Nat. str. ....	10 @14 1/4n	10 @15 1/4n	33 @16 1/4n
Hvy. Texas str. ....	9n	9n	....
Hvy. butt, brand'd str. ....	9	9	....
Hvy. Col. str. ....	8a	8a	....
Ex. light Tex. str. ....	14n	16n	....
Brand'd cows. ....	10 1/4n	11 1/2	....
Hy. nat. cows. ....	11 1/4n	12 @13n	....
Lt. nat. cows. ....	14 @14 1/4n	14 @15	38 @16 1/4n
Nat. bulls. ....	8 1/2 @9n	8 1/2 @9n	....
Brand'd bulls. ....	7 1/2 @8n	7 1/2 @8n	....
Calfskins, Nor. ....	10/15 @27	35n	....
10/20 @23	@25n	27 1/2	....
Kips, Nor. ....	24n	24n	....
Kips, Nor. ....	21 1/2n	21 1/2n	....

### SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over. ....	9 1/2 @10n	9 1/2 @10n
50 lbs. ....	10 1/2 @11n	10 1/2 @11n

### SMALL PACKER SKINS

Calfskins under		
15 lbs. ....	23n	25n
Kips, 15/30 ....	20 @24n	20 @24n
Slunks, regular ....	1.25n	1.50
Slunks, hairless ....	40n	40n

### SHEEPSKINS

Pkr. shearlings, No. 1 ....	1.60	1.60
Dry Pelts ....	28n	28n
Horsehides, untrnd. ....	6.25n	6.25

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 19, 1952, were 5,720,000 lbs.; previous week 2,446,000 lbs. same week 1951, 7,701,000 lbs.; 1951 date, 72,317,000 lbs.; same period 1952, 95,577,000 lbs.

Shipments for the week ended April 19, 1952 totaled 4,104,000 lbs.; previous week, 3,409,000 lbs.; corresponding week 1951, 5,183,000 lbs.; this year date, 61,873,000 lbs.; corresponding period a year ago, 78,570,000 lbs.

## EASTERN BY-PRODUCTS MARKET

New York, April 24, 1952  
Dried blood was quoted Thursday at \$6.50 per unit of ammonia. Low to wet rendered tankage moved at \$4.50 per unit of ammonia. Dry rendered sold at \$1.80 per protein unit



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## MEAT EXPORTS-IMPORTS

Exports and imports of meats during February, as reported by the U.S. Department of Agriculture:

Commodity	Feb. 1952 Pounds	Feb. 1951 Pounds
<b>EXPORTS (domestic)—</b>		
Beef and veal—		
Fresh or frozen.....	282,990	116,751
Pickled or cured.....	636,769	761,979
Pork—		
Fresh or frozen.....	1,433,437	2,038,188
Hams & shoulders, cured or cooked....	873,304	356,205
Bacon.....	3,396,439	4,366,161
Other pork, pickled, salted or otherwise cured (includes sausage ingredients) ...	1,433,852	638,727
Sausage, bologna & frankfurters (except canned)	85,547	52,261
Canned meats—		
Beef and veal.....	106,441	45,607
Sausage, bologna & frankfurters.....	336,558	96,153
Hams and shoulders...	188,047	356,205
Other pork, canned....	350,206	368,967
Other meats & meat products, canned <sup>1</sup> ..	86,966	78,781
Mutton and lamb (except canned).....	33,308	20,766
Lard (includes rendered pork fat).....	100,338,925	32,277,432
Tallow, edible.....	272,147	316,846
Tallow, inedible.....	55,260,167	42,982,162
Inedible animal oils, n.e.c. (includes lard oil).....	132,167	145,975
Inedible animal greases & fats (includes grease stearin) .....	9,908,952	5,340,471
<b>IMPORTS—</b>		
Beef, fresh or frozen....	3,186,645	3,148,181
Veal, fresh or frozen....	50,994	52,389
Beef and veal, pickled or cured.....	9,717,941	737,068
Canned beef (includes corned beef).....	9,289,214	11,351,592
Pork, fresh or chilled and frozen.....	1,226,972	252,787
Hams, shoulders & bacon	4,000,737	2,491,812*
Pork, other pickled or salted.....	88,967	81,745*
Mutton and lamb.....	33,877	441,189
Tallow, edible.....	1,500	
Tallow, inedible.....		154,978

<sup>1</sup>Includes many items which consist of varying amounts of meat.

\*Revised.

Compiled from official records, Bureau of the Census.

## List Short-Fed Entries

Entries for the short-fed carlot cattle classes of the 1952 International Livestock Exposition are being listed at the exposition offices at the Chicago Stock Yards, officials of the show have reported. Preliminary filing must be made before May 1.

Entry forms may be obtained from the exposition headquarters, Union Stock Yards, Chicago. There is no entry fee.



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# WEEK'S CLOSING MARKETS

## SHORTENING AND EDIBLE OILS

Shortening and edible oil shipments for the first quarter of this year amounted to 868,345,000 lbs., the Institute of Shortening and Edible Oils has reported. March shipments of 279,232,000 lbs. were down from previous month's 297,379,000 lbs. Of the three-month total, 41,249,000 lbs. were edible oil, of which 13,408,000 lbs. were shipped during March.

Shipments to agencies of the federal government and federal government controlled corporations amounted to 14,370,000 lbs. for the first quarter of this year. March shipments were 6,409,000 lbs. or decidedly above the February movement of 4,476,000 lbs. As percentages, the first quarter shipments to the federal government group amounted to 1.7 of the grand total, and of the March total, 2.3 per cent.

Shipments for commercial export for the first three months of the year totaled 8,960,000 lbs., or 1.0 of the grand total. March shipments to these interests amounted to 2,309,000 lbs., or 8 per cent of the grand total.

Consult THE NATIONAL PROVISIONER classified advertising section regularly for qualified men.

## FRIDAY'S CLOSINGS

### Provisions

The top price paid for live hogs at Chicago was \$17.50; average \$16.85. Provision prices were quoted as follows: Under 12 pork loins, 40¢@40½; 10/14 green skinned hams, 43¢@45; Boston butts, 36; 16/down pork shoulders, 32½; 3/down spareribs, 36½@37; 8/12 fat backs, 8@9; regular pork trimmings, 16½@17½; 18/20 DS bellies, 17½@18; 4/6 green picnics, 26¼@26½; 8/up green picnics, 26½.

P.S. loose lard was quoted at \$9.50 nominal, and P.S. lard in tierces at 11.12½ nominal.

### Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: May 12.80; July 13.15; Sept. 13.50; Oct. 13.65; Dec. 13.89; Jan. 13.90n; Mar. 14.15 and May 14.25b.

Sales totaled 1,271 lots.

## Chick Production High

USDA has estimated the production of chicks by commercial hatcheries in March at 291,380,000. This was the largest on record for the month except in 1944 when 293,636,000 were produced.

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# LIVESTOCK MARKETS

Weekly Review

## Cattle On Feed 3% More On April 1, Than Year Earlier

The number of cattle on feed for market in the 11 Corn Belt states on April 1, was 3 per cent more than a year earlier, the U. S. Department of Agriculture has reported. The increase was estimated at about 80,000 head. Increases took place in all Corn Belt states except Ohio, Missouri and Kansas.

The eastern Corn Belt states showed 9 per cent more cattle on feed on April 1, than a year ago, with increases of 15 per cent in Indiana and 10 per cent in Illinois and Wisconsin. The western Corn Belt states showed about as many as a year ago. Increases of 3 per cent in Iowa and South Dakota, and 2 per cent in Nebraska and Minnesota were offset by declines of 8 per cent in Kansas and 10 per cent in Missouri.

California showed an increase of 20 per cent from a year ago. This compared with a 60 per cent increase on January 1. Imports of stocker and feeder cattle into the state during January and February were about 10 per cent smaller than last year during the same period of time. Idaho reported 51,000 head, or 18 per cent below a year ago. Reports from Colorado indicated about 10 per cent more than last year on April 1. Marketings of fed cattle since January 1 have been larger than for the first three months of 1951.

Corn Belt feeders have indicated that they will market fewer cattle this year until July 1 than they did last year. About 70 per cent of the total cattle on feed April 1 were reported to have been on feed over three months compared with 65 per cent being in the process of conditioning last year.

The proportion of steers on feed this year in the 11 Corn Belt states was

69 per cent compared with 67 per cent last year. Heifers accounted for 13 per cent and calves, 17 per cent. Cows accounted for the remaining 1 per cent of total livestock on feed.

### NUMBER OF CATTLE ON FEED—ILLINOIS, IOWA, NEBRASKA

State	Apr. 1, 1952	Jan. 1, 1952	Apr. 1, 1951
Illinois	448,000	504,000	403,000
Iowa	969,000	1,003,000	941,000
Nebraska	408,000	522,000	400,000
Three States	1,823,000	2,029,000	1,744,000

## Steer, Heifer Prices Drop Sharply On Big Run

One of the sharpest price breaks of 1952 hit the Chicago market for steers and heifers the past week as selling by farmers reached a three-year peak for April and equalled the heaviest volume for any April session in five years. Large receipts, along with weakening beef prices in wholesale channels, heavy accumulation of beef in cold storage and the abnormally low value of by-products of cattle dropped demand for the big supply to below normal.

The various classes of steers and heifers fell 50c to \$1 per cwt. Monday, with best grades showing the biggest losses. Receipts that day rose to 15,200 head, or about 50 per cent more than the previous Monday's 10,084 head.

## WORLD HOG POPULATION

World hog population on January 1, 1952, by continents and areas as reported by the Office of Foreign Agricultural Relations, with comparisons:

Continent or area	1952 <sup>1</sup>	1951 <sup>1</sup>	Average 1941-45
North America	82,000 (1,000)	80,000 (1,000)	83,000
Europe	75,700	72,300	74,800
U.S.S.R.	26,700	24,100	16,000
Asia	78,000	77,700	76,100
South America	36,800	36,500	36,900
Africa	4,100	4,200	3,800
Oceania	1,900	1,800	2,500
Total	305,000	296,600	273,200

<sup>1</sup>Preliminary.

## LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during March, 1952 and 1951, was given by the United States Department of Agriculture as shown in the table below:

### CATTLE (EXCLUDING CALVES)

	Total receipts	Local slaughter	Total shipments
March, 1952	1,200,917	636,026	531,771
March, 1951	1,146,794	617,199	520,250
Jan.-Mar., 1952	3,771,570	2,014,977	1,080,220
Jan.-Mar., 1951	3,688,368	2,033,429	1,091,121
5-yr. av. (Mar., 1947-51)	1,386,748	744,687	624,200

### CALVES

	Total receipts	Local slaughter	Total shipments
March, 1952	271,811	152,973	167,540
March, 1951	297,013	165,553	120,740
Jan.-Mar., 1952	831,107	461,847	350,420
Jan.-Mar., 1951	946,448	523,069	385,420
5-yr. av. (Mar., 1947-51)	418,455	248,975	153,820

### HOGS

	Total receipts	Local slaughter	Total shipments
March, 1952	3,560,797	2,408,337	1,130,867
March, 1951	3,072,433	2,137,423	929,750
Jan.-Mar., 1952	11,561,658	7,630,588	3,879,720
Jan.-Mar., 1951	9,855,970	6,705,243	3,106,870
5-yr. av. (Mar., 1947-51)	2,614,501	1,789,460	813,260

### SHEEP AND LAMBS

	Total receipts	Local slaughter	Total shipments
March, 1952	987,541	515,085	471,125
March, 1951	716,629	341,606	378,880
Jan.-Mar., 1952	3,108,271	1,571,681	1,543,630
Jan.-Mar., 1951	2,529,173	1,269,165	1,258,760
5-yr. av. (Mar., 1947-51)	1,019,800	536,724	482,260

Note: Total receipts represent livestock movements at the specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.

## Truman Signs Shepherd Bill

Official announcement has been made in Washington, D. C., of the president's approval of bill S.B. 2549, which will permit the importation of 500 skilled sheepherders into this country. Truman's signature brings to a successful conclusion the efforts of various California wool and sheep raising associations to get experienced shepherds into this country.

Growers are urged to forward their applications for this help as soon as possible by contacting Bob Franklin, secretary of the California Range Association, 327 N. Van Ness ave., Fresno, Cal. Most are Basques from Spain.

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## Livestock Exports, Imports During Month of February

Exports and imports of livestock during February, as reported by the U.S.D.A.

	Feb. 1952 Number	Feb. 1951 Number
<b>EXPORTS (domestic)—</b>		
Cattle for breeding.....	260	1,010
Other cattle.....	69	23
Hogs (swine).....	122	28
Sheep.....	41	30
Horses, for breeding.....	7	43
Other horses.....	214	45
Mules, asses and burros.....	1,000	1,401
<b>IMPORTS—</b>		
Cattle, for breeding, free—		
Canada—		
Bulls.....	99	217
Cows.....	1,070	1,488
Cattle, other, edible (dut.)—		
Canada—		
Over 700 lbs. (Dairy).....	2,250	4,363
Other.....	4,001	12,973
200-700 lbs. ....	734	3,863
Under 200 lbs. ....	483	834
Hogs—		
For breeding, free.....	6	48
Edible, except for breeding (dut.) <sup>2</sup> .....	4	6
Horses—		
For breeding, free.....	4	9
Other (dut.).....	36	95
Sheep, lambs and goats, edible (dut.).....	223	1,525

<sup>1</sup>Excludes Newfoundland and Labrador.

<sup>2</sup>Number of hogs based on estimate of 200 lbs. per animal.

<sup>3</sup>Compiled from official records, Bureau of the Census.

## Canada Cattle Exports Off Last Year; U. S. Got Most

The United States was the biggest recipient of Canadian exports of cattle during 1951 as indicated by figures released by the Canadian Department of Agriculture. However, these shipments reported at 226,343 head, were the smallest since 1947, before the removal of export restrictions. The previous year's exports to the U.S. numbered 431,654 head. Total shipments to all countries numbered 227,729 against 433,168 head in 1950.

Of the past year's shipments to the U.S., 34 per cent were for immediate slaughter, 40 per cent for feeding, and 26 per cent dairy cattle and pure breeds. These percentages in 1950 were 37, 46 and 16 per cent, respectively.

Valuation of total exports of cattle was placed at \$62,496,996 compared with \$78,310,969 for the year before.

## Cattle Dwarfism, Big Loss To Ranchers, Avoidable

Dwarfism in cattle herds is one of the greatest single causes of economic losses to western ranchers, according to Dr. Carl B. Roubicek, University of Wyoming. He states that 15 per cent—about one of every seven calves born, is a dwarf. Such animals represent a total loss because they either die at birth or shortly afterward. They also bring about a loss of fertility in the herd.

A dwarf animal is one which is smaller than normal. It is grotesquely proportioned, with mis-shapen face, large protruding tongue, has short bow legs and generally poor condition. Dwarfism is caused by a glandular deficiency in the calf. One way to prevent dwarfism is a careful selection of breeding stock, Dr. Roubicek said.

Many ranchers have a tendency to err by selecting breeding stock of the show-type which are deep chested snub-nosed and have stubby legs. This type has more of a tendency to produce dwarf calves than the "old-fashioned" rangy, long-nosed kind. Dwarfism has increased to the point where about 70 per cent of cattle selected for breeding are carriers of the recessive gene which produces dwarfism, researchers concluded.

Dwarf cattle will not be born if the sire is free from the dwarf-producing factor.

## California Cattle Die From Eating Poison Weed

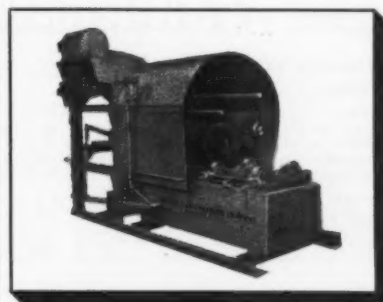
Potassium nitrate poisoning attributed to cattle eating Fire Weed (also known as Fiddle Neck or Buck Thorn), has in the past few months caused the death of thousands of cattle in the central California coastal area, the California Bureau of Livestock Disease Control has reported.

Due to poor forage conditions cattle have been eating the weed in greater than usual quantities which this year carries a potassium-nitrate content higher than toxic level. In ordinary years the potassium-nitrate content of the weed is 1.5 per cent but for some reason, this year it is 4.5 per cent.

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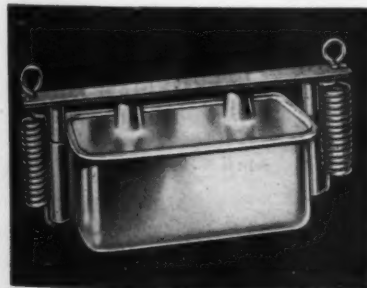
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# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, April 23, were reported by the Production and Marketing Administration as follows:

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul  
HOGS: (Includes Bulk of Sales)

Choice:					
120-140 lbs.	13.25-15.25	14.50-16.50	15.50-16.75	16.00-16.75	
140-160 lbs.	14.75-16.50	14.50-16.50	15.50-16.75	16.00-16.75	
160-180 lbs.	16.25-17.40	16.25-17.35	16.25-17.25	16.50-17.25	
180-200 lbs.	17.35-17.50	17.25-17.50	16.75-17.60	17.00-17.50	16.75-17.00
200-220 lbs.	17.25-17.50	17.25-17.50	17.35-17.60	17.25-17.65	16.75-17.00
220-240 lbs.	17.00-17.50	17.10-17.50	17.35-17.60	17.25-17.65	16.75-17.00
240-270 lbs.	16.25-17.35	16.85-17.25	16.85-17.50	17.00-17.50	16.00-17.00
270-300 lbs.	16.00-16.60	16.50-17.00	16.00-17.15	16.50-17.25	15.50-16.25
300-330 lbs.	15.50-16.15	16.25-16.60	15.75-16.25	15.75-16.50	15.25-15.75
330-360 lbs.	15.25-15.90	16.00-16.35	15.50-16.00	15.75-16.50	15.25-15.75

Medium:					
160-220 lbs.	15.50-17.25	15.75-17.00	16.25-17.35	15.50-17.25	

Choice:					
270-300 lbs.	15.50-15.75	16.25-16.50	14.75-15.25	15.25-16.50	15.25-15.75
300-330 lbs.	15.50-15.75	16.00-16.25	14.50-15.00	15.25-16.50	14.50-15.00
330-360 lbs.	15.25-15.75	15.75-16.25	14.25-14.75	15.25-16.50	14.00-14.50
360-400 lbs.	14.50-15.50	15.50-16.00	14.25-14.75	15.25-16.50	13.50-14.00
400-450 lbs.	14.25-15.25	15.00-15.50	14.00-14.50	13.75-15.50	12.50-13.00
450-500 lbs.	13.75-14.75	14.25-15.00	13.75-14.25	13.75-15.50	12.50-13.00

Medium:					
250-300 lbs.	12.75-15.25	13.75-15.75	13.50-14.75	13.00-15.25	

## SLAUGHTER CATTLE & CALVES:

Choice:					
700-900 lbs.	35.25-37.50	35.50-37.50	34.75-36.50	35.25-37.00	34.50-36.50
900-1100 lbs.	35.75-38.00	36.25-38.50	35.50-37.25	35.25-37.50	35.00-37.00
1100-1300 lbs.	35.75-38.00	36.50-38.50	35.50-37.25	35.25-37.50	34.50-37.00
1300-1500 lbs.	35.50-37.50	35.50-38.50	35.00-37.25	34.25-37.50	34.00-37.00

Good:					
700-900 lbs.	32.50-35.75	33.00-36.25	32.00-35.00	31.75-35.25	31.50-35.00
900-1100 lbs.	33.00-35.75	33.00-36.50	32.00-35.75	31.75-35.50	32.00-35.00
1100-1300 lbs.	33.00-35.75	33.00-36.50	31.75-35.75	31.50-35.50	32.00-35.00
1300-1500 lbs.	32.50-35.50	33.00-36.50	31.75-35.25	31.50-35.25	31.50-34.50

Commercial:					
all wts.	29.00-33.00	28.75-33.00	28.75-32.00	29.00-31.75	28.50-32.00
Utility, all wts.	29.00-33.00	28.75-33.00	28.50-32.00	29.00-31.75	28.50-32.00

Commercial:					
all wts.	26.50-29.50	26.00-28.75	25.50-28.75	25.50-29.00	26.50-29.00
Utility, all wts.	23.00-26.50	24.00-26.00	23.00-25.50	23.00-25.50	23.00-26.50

Choice:					
600-800 lbs.	34.75-37.50	35.00-36.50	34.00-36.00	34.50-35.75	33.50-35.50
800-1000 lbs.	34.75-37.50	35.50-37.00	34.25-36.50	34.50-35.75	33.50-35.50

Good:					
600-800 lbs.	32.50-34.75	32.50-35.50	31.75-34.25	31.75-34.50	31.00-33.50
800-1000 lbs.	32.50-34.75	32.50-35.50	31.75-34.25	31.75-34.50	31.00-33.50

Commercial:					
all wts.	26.00-28.50	25.50-29.00	25.00-28.25	28.75-31.75	26.00-28.00
Utility, all wts.	23.00-26.00	22.00-25.50	22.50-25.00	25.00-28.75	22.50-26.00

Commercial:					
all wts.	23.00-25.50	24.00-26.50	23.25-25.50	24.00-26.50	23.50-26.00
Utility, all wts.	21.00-23.50	21.75-24.25	21.00-23.25	20.00-26.00	20.00-23.50

Commercial:					
all wts.	15.50-21.00	17.75-22.00	17.00-21.00	15.50-20.00	16.00-20.00

Commercial:					
all wts.	23.00-25.50	24.00-26.50	23.25-25.50	24.00-26.50	23.50-26.00
Utility, all wts.	21.00-23.50	21.75-24.25	21.00-23.25	20.00-26.00	20.00-23.50

Commercial:					
all wts.	15.50-21.00	17.75-22.00	17.00-21.00	15.50-20.00	16.00-20.00

Commercial:					
all wts.	23.00-25.50	24.00-26.50	23.25-25.50	24.00-26.50	23.50-26.00
Utility, all wts.	21.00-23.50	21.75-24.25	21.00-23.25	20.00-26.00	20.00-23.50

Commercial:					
all wts.	15.50-21.00	17.75-22.00	17.00-21.00	15.50-20.00	16.00-20.00

Commercial:					
all wts.	23.00-25.50	24.00-26.50	23.25-25.50	24.00-26.50	23.50-26.00
Utility, all wts.	21.00-23.50	21.75-24.25	21.00-23.25	20.00-26.00	20.00-23.50

Commercial:					
all wts.	15.50-21.00	17.75-22.00	17.00-21.00	15.50-20.00	16.00-20.00

Commercial:					
all wts.	23.00-25.50	24.00-26.50	23.25-25.50	24.00-26.50	23.50-26.00
Utility, all wts.	21.00-23.50	21.75-24.25	21.00-23.25	20.00-26.00	20.00-23.50

Commercial:					
all wts.	15.50-21.00	17.75-22.00	17.00-21.00	15.50-20.00	16.00-20.00

Commercial:					
all wts.	23.00-25.50	24.00-26.50	23.25-25.50	24.00-26.50	23.50-26.00
Utility, all wts.	21.00-23.50	21.75-24.25	21.00-23.25	20.00-26.00	20.00-23.50

Commercial:					
all wts.	15.50-21.00	17.75-22.00	17.00-21.00	15.50-20.00	16.00-20.00

Commercial:					
all wts.	23.00-25.50	24.00-26.50	23.25-25.50	24.00-26.50	23.50-26.00
Utility, all wts.	21.00-23.50	21.75-24.25	21.00-23.25	20.00-26.00	20.00-23.50

Commercial:					
all wts.	15.50-21.00	17.75-22.00	17.00-21.00	15.50-20.00	16.00-20.00

# SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending April 19:

CATTLE	Week ended	Prev. Week	Cor. Week
Chicago	18,526	14,408	20,871
Kansas City	10,625	10,158	12,589
Omaha	14,807	18,886	19,937
E. St. Louis	6,093	4,195	8,183
St. Joseph	6,819	6,916	7,293
Sioux City	7,464	7,464	10,348
Wichita	2,970	2,486	2,347
New York & Jersey City	4,656	5,155	7,963
Oklahoma City	2,463	2,646	2,107
Cincinnati	3,251	2,898	3,422
Denver	10,451	9,341	8,125
St. Paul	10,679	10,679	10,679
Milwaukee	3,888	3,722	4,304
Total	84,609	98,954	107,589

HOGS	Week ended	Prev. Week	Cor. Week
Chicago	46,996	41,719	36,896
Kansas City	17,451	18,802	15,050
Omaha	35,164	44,117	38,018
E. St. Louis	36,652	35,963	45,629
St. Joseph	19,194	32,092	28,174
Sioux City	24,845	25,652	24,845
Wichita	15,590	14,119	8,537
New York & Jersey City	50,178	50,126	50,160
Oklahoma City	14,292	15,798	13,965
Cincinnati	16,277	15,469	18,596
Denver	12,912	11,078	11,810
St. Paul	28,429	28,429	28,429
Milwaukee	7,114	4,791	10,133
Total	269,820	337,942	302,590

SHEEP	Week ended	Prev. Week	Cor. Week
Chicago	8,642	6,146	1,468
Kansas City	4,846	8,332	12,358
Omaha	12,321	13,136	5,404
E. St. Louis	1,774	2,150	757
St. Joseph	3,730	7,355	5,007
Sioux City	4,251	4,251	1,690
Wichita	4,858	8,100	1,886
New York & Jersey City	29,804	31,592	42,143
Oklahoma City	3,056	3,251	3,042
Cincinnati	102	701	71
Denver	8,669	9,174	3,389
St. Paul	3,832	3,832	3,832
Milwaukee	476	575	108
Total	78,278	98,615	77,137

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including directs.

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, April 24, were as follows:

CATTLE:					
Steers, pr.	37.00 only				
Steers, gd. & ch.	32.00@33.00				
Heifers, gd.	28.00@30.00				
Heifers, util. com'l.	none				
Cows, com.	24.50@26.00				
Cows, utility	22.00@24.00				
Cows, canner, cutter	18.00@21.00				
Bulls, com'l.	26.00@28.00				
Bulls, utility	24.00@25.00				

VEALERS:					
Prime	40.00*				
Gd. & pr.	32.00@38.00				
Com'l & gd.	21.00@31.00				
Cull & utility	15.00@21.00				

HOGS:					
Gd. & ch.	170/230	18.00@18.25			
Sows, 400/down	14.25@15.25				

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 18:

Cattle Calves Hogs	Salable	Total (incl. directs)	Prev. wk.
Cattle	208	206	856
Calves	3,565	1,131	24,323
Hogs	148	12	700
Total	2,888	662	23,517

\*Including hogs at 31st street.

# CHICAGO LIVESTOCK

Supplies of livestock at the Union Stockyards for current and comparative periods.

RECEIPTS	Cattle	Calves	Hogs	Sheep
Apr. 16	9,782	406	16,067	4,406
Apr. 17	2,351	421	16,681	2,546
Apr. 18	756	213	9,956	1,111
Apr. 19	198	26	3,040	573
Apr. 21	15,363	476	12,002	6,861
Apr. 22	4,696	300	16,500	2,406
Apr. 23	7,300	300	14,500	2,406
Apr. 24	2,000	200	15,000	2,706

SHIPMENTS	Cattle	Calves	Hogs	Sheep
Apr. 16	3,686	29	525	1,606
Apr. 17	1,606	29	662	1,712
Apr. 18	1,096	20	1,807	67
Apr. 19	236	13	111	
Apr. 21	3,748	11	1,225	1,712
Apr. 22	2,000	11	1,000	2,000
Apr. 23	3,500	11	500	1,000
Apr. 24	1,500	11	500	1,000

APRIL RECEIPTS		
	1952	1951
Cattle .....	104,843	116,101
Calves .....	6,095	6,000
Hogs .....	254,206	239,800
Sheep .....	61,899	29,200

## ESTOCK

at the Chicago  
current and

Hogs 16,097 4,443

16,691 2,260

9,956 1,112

3,040 73

12,002 6,360

16,000 3,360

14,500 3,600

15,000 2,700

57,714 16,600

60,600 18,500

59,576 6,002

57,065 12,300

15,021 hogs

to packers.

5 525 1,800

662 1,712

1,807 67

111

1,225 1,720

1,000 1,000

500 1,000

500 1,000

3,516 4,700

2,534 7,700

4,807 2,200

2,943 4,300

100

143 116,110

5 6,000

108 200,000

190 20,200

ENTS

50 41,300

82 12,700

04 15,000

PURCHASE

Chased at Chicago

Monday, April 24

Week

ended

24 Apr. 17

23 47,200

40 4,200

63 51,500

PRICES

GELES

for livestock

on Thursday

reported as

below:

\$32.50 only

27.00 only

30.00@33.00

24.50@28.00

28.50@29.00

18.00@21.50

27.00@29.00

\$35.50@36.00

27.00@32.00

\$18.00@18.50

14.50@15.00

KILL

enter in Can-

week ended

E

ded Same Wt

12 Last Yr.

24 9,212

13 11,940

237 21,160

56 27,800

69 61,190

49 80,127

35 2,000

73 2,000

508 4,000

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 19, 1952, as reported to The National Provisioner:

### CHICAGO

Armour, 11,276 hogs; Swift, 1,841 hogs; Wilson, 1,996 hogs; Agar, 7,518 hogs; Shippers, 4,752 hogs; and others, 24,065 hogs.  
Total: 18,526 cattle; 1,596 calves; 11,748 hogs; 5,642 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep  
Armour .. 2,724 428 4,068 2,255  
Swift .. 1,463 341 4,855 1,880  
Wilson .. 650 1 3,031  
Butchers .. 3,695 2 1,172  
Others .. 1,821 .. 4,325 711  
Total .. 9,853 772 17,451 4,846

### OMAHA

Cattle Calves Hogs Sheep  
Armour .. 3,917 8,011 2,723  
Cudahy .. 3,623 7,605 2,147  
Swift .. 3,164 5,404 3,254  
Wilson .. 1,996 4,012 451  
Cornhusker .. 488  
Eagle .. 54  
Gr. Omaha .. 75  
Hofman .. 337  
Rothchild .. 676  
Roth .. 1,216  
Kings .. 43  
Merchants .. 56  
Midwest .. 344  
Omaha .. 335  
Union .. 8,176  
Others ..  
Total .. 16,534 33,208 8,575

### E. ST. LOUIS

Cattle Calves Hogs Sheep  
Armour .. 2,470 597 13,823 1,233  
Swift .. 1,808 793 10,363 541  
Hunter .. 425 .. 5,871  
Hill .. .. 2,376  
Krey .. .. 2,291  
Laclede .. .. 1,389  
Selloff .. .. 539  
Total .. 4,703 1,390 9,542 1,774

### ST. JOSEPH

Cattle Calves Hogs Sheep  
Swift .. 1,948 121 9,424 3,191  
Armour .. 2,096 205 8,285 539  
Others .. 4,079 47 7,719  
Total\* .. 3,005 373 23,428 3,730  
\*Does not include 99 cattle and 1,465 hogs direct.

### SIOUX CITY

Stockyards closed to receipts of all livestock due to flood conditions. No packer purchases.

### OKLAHOMA CITY

Cattle Calves Hogs Sheep  
Armour .. 845 29 1,559 876  
Wilson .. 1,973 56 1,573 1,968  
Butchers .. 104 .. 1,137  
Total\* .. 2,022 85 4,209 2,844  
\*Does not include 298 cattle, 58 calves, 10,023 hogs and 212 direct sheep.

### WICHITA

Cattle Calves Hogs Sheep  
Cudahy .. 1,327 113 4,894 4,858  
Gaggenheim .. 82  
Dunn .. 51 .. 1,000  
Dodd .. 33 .. 48  
Sundowner .. 763  
Excel .. 1,118 .. 806 135  
Others ..  
Total .. 4,174 113 6,809 4,993

### LOS ANGELES

Cattle Calves Hogs Sheep  
Armour .. 76 .. 593  
Cudahy .. 58 .. 175  
Swift .. 119 .. 205  
Wilson .. 122 ..  
Acme .. 662 2  
Atlas .. 316  
Clougherty .. 88 .. 52  
Coast .. 187 .. 127  
Herman .. 1 .. 626  
Luer .. 268 .. 1 212  
United .. 4,165 233  
Others ..  
Total .. 6,083 236 1,090

### DENVER

Cattle Calves Hogs Sheep  
Armour .. 1,608 57 4,108 8,684  
Swift .. 1,739 12 2,835 5,227  
Cudahy .. 940 21 3,029 596  
Wilson .. 551 12  
Others .. 4,716 118 2,822 997  
Total .. 9,554 220 12,794 15,504

### ST. PAUL

Cattle Calves Hogs Sheep  
Others .. 488 62 2,547  
Total .. 488 62 2,547  
No purchases by local packers.

### CINCINNATI

Cattle Calves Hogs Sheep  
Gall .. .. 102  
Kahn's .. ..  
Meyer .. ..  
Schlachter .. 231 81  
Northside .. ..  
Cole .. 1 1 25,863  
Others .. 2,286 1,005 2 25,863  
Total .. 2,498 1,087 25,863 102

### MILWAUKEE

Cattle Calves Hogs Sheep  
Packers .. 2,040 7,593 7,258 335  
Others .. 2,089 1,333 109 141  
Total .. 4,129 8,926 7,367 476

### FORT WORTH

Cattle Calves Hogs Sheep  
Armour .. 433 151 1,649 2,119  
Swift .. 537 249 2,045 2,950  
Blue Bonnet .. 321 10 316  
City .. 338 .. 115  
Rosenthal .. 9 6  
Total .. 1,636 416 4,125 5,069

### TOTAL PACKER PURCHASES

Week ended Apr. 19\*  
Cattle .. 84,106 107,797 104,860  
Hogs .. 193,774 265,509 267,862  
Sheep .. 56,079 91,253 35,429  
\*Does not include Milwaukee.

## CORN BELT DIRECT TRADING

Des Moines, Ia., April 24,  
—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:  
160-180 lbs. .... \$14.50@16.80  
180-240 lbs. .... 16.40@17.50  
240-300 lbs. .... 15.70@17.35  
300-360 lbs. .... 15.25@16.05

Sows:  
270-360 lbs. .... 15.10@16.05  
440-550 lbs. .... 12.90@14.80

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
April 18 .....	49,500	35,000
April 19 .....	35,000	32,000
April 21 .....	54,000	55,500
April 22 .....	42,500	56,000
April 23 .....	42,000	45,000
April 24 .....	50,000	49,000

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended April 19, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date ..	105,000	421,000	137,000
Previous week ..	199,000	521,000	159,000
Same wk. 1951 ..	217,000	480,000	128,000
1952 to date ..	3,183,000	9,465,000	2,342,000
1951 to date ..	3,401,000	8,721,000	2,034,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending April 17:

	Cattle	Calves	Hogs	Sheep
Los Angeles ..	6,100	525	2,250	200
N. Portland ..	1,135	185	1,786	790
S. Francisco ..	375	40	1,575	125

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended April 12, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B Dressed	LAMBS Gd. Handyweights
Toronto .....	\$25.19	\$30.82	\$25.80	\$31.96
Montreal .....	27.35	24.15	25.60	22.00
Winnipeg .....	24.15	29.47	24.27	22.00
Calgary .....	23.42	33.43	23.40	21.00
Edmonton .....	24.50	37.00	25.00	24.00
Lethbridge .....	.....	.....	22.95	.....
Fr. Albert .....	21.75	29.50	23.35	.....
Moose Jaw .....	.....	.....	.....	.....
Saskatoon .....	.....	31.50	23.00	23.50
Regina .....	.....	.....	25.85	.....
Vancouver .....	.....	35.85	.....	.....

\*Dominion Government premiums not paid.

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## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Apr. 19, 1952.	10,995	Week ending Apr. 19, 1952.	6,617
Week previous	11,055	Week previous	22,470
Same week year ago	10,001	Same week year ago	11,000
COW:		PORK CURED AND SMOKED:	
Week ending Apr. 19, 1952.	965	Week ending Apr. 19, 1952.	742,558
Week previous	1,195	Week previous	369,685
Same week year ago	1,193	Same week year ago	369,821
BULL:		LARD AND PORK FATS:	
Week ending Apr. 19, 1952.	513	Week ending Apr. 19, 1952.	25,930
Week previous	640	Week previous	20,558
Same week year ago	654	Same week year ago	26,961
VEAL:		LOCAL SLAUGHTER	
Week ending Apr. 19, 1952.	9,804	CATTLE:	
Week previous	11,601	Week ending Apr. 19, 1952.	4,656
Same week year ago	7,833	Week previous	5,155
LAMBS:		Same week year ago	7,963
Week ending Apr. 19, 1952.	30,236	CALVES:	
Week previous	35,766	Week ending Apr. 19, 1952.	5,598
Same week year ago	15,119	Week previous	5,321
MUTTON:		Same week year ago	8,635
Week ending Apr. 19, 1952.	561	HOGS:	
Week previous	2,384	Week ending Apr. 19, 1952.	50,178
Same week year ago	135	Week previous	50,126
HOG AND PIG:		Same week year ago	50,160
Week ending Apr. 19, 1952.	13,960	SHEEP:	
Week previous	8,087	Week ending Apr. 19, 1952.	29,804
Same week year ago	16,508	Week previous	31,592
PORK CUTS:		Same week year ago	42,143
Week ending Apr. 19, 1952.	1,601,391	COUNTRY DRESSED MEATS	
Week previous	1,253,736	VEAL:	
Same week year ago	1,583,525	Week ending Apr. 19, 1952.	6,570
BEEF CUTS:		Week previous	6,366
Week ending Apr. 19, 1952.	28,358	Same week year ago	6,389
Week previous	1,493	HOGS:	
Same week year ago	73,313	Week ending Apr. 19, 1952.	5
VEAL AND CALF CUTS:		Week previous	18
Week ending Apr. 19, 1952.	7,260	Same week year ago	..
Week previous	..	LAMB AND MUTTON:	
Same week year ago	..	Week ending Apr. 19, 1952.	1,063
LAMB AND MUTTON CUTS:		Week previous	2,319
Week ending Apr. 19, 1952.	1,638	Same week year ago	248
Week previous	800		
Same week year ago	5,975		

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ending April 19 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City....	4,656	5,598	50,178	12,365
Baltimore, Philadelphia.....	4,443	990	28,255	26
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis...	9,013	1,494	69,622	2,721
Chicago Area.....	21,068	5,449	88,074	12,365
St. Paul-Wisc. Group <sup>1</sup> .....	19,927	23,735	72,788	1,501
St. Louis Area <sup>2</sup> .....	8,290	4,083	81,496	3,761
Sioux City <sup>3</sup> .....	2,130	1	21,117	1,251
Omaha.....	19,192	225	52,626	14,601
Kansas City.....	9,176	1,670	37,515	9,673
Iowa and So. Minn. <sup>4</sup> .....	15,618	2,793	203,198	25,371
<b>SOUTHEAST<sup>5</sup></b>				
.....	3,826	969	25,954	..
<b>SOUTH CENTRAL WEST<sup>6</sup></b>				
.....	16,733	1,892	75,251	21,261
<b>ROCKY MOUNTAIN<sup>7</sup></b>				
.....	9,953	409	15,564	11,801
<b>PACIFIC<sup>8</sup></b>				
.....	16,204	788	36,041	27,411
Grand total.....	150,259	50,096	857,679	162,411
Total same week 1951.....	167,356	57,533	878,229	138,121

<sup>1</sup>Estimated. Slaughter figures for Sioux City not available due to flood conditions.

Revision: Sioux City week ending April 12, 1952—Cattle, 7,445; calves, 11 hogs, 28,434; sheep and lambs, 3,912; correction grand total: Cattle, 161,728; calves, 53,997; hogs, 900,827; sheep and lambs, 176,940.

<sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes So. St. Joseph, Mo., Wichita, Kans. <sup>7</sup>Oklahoma City, Okla., Fort Worth, Texas. <sup>8</sup>Includes Denver, Colorado, Ogden and Salt Lake City, Utah. <sup>9</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended April 18:

	Cattle	Calves	Hog
Week ending April 18.....	1,952	432	9,330
Week previous.....	2,258	456	12,960
Corresponding week last year.....	1,658	364	9,310

# CLASSIFIED ADVERTISING

## POSITION WANTED

**SAUSAGE CONSULTANT**  
Up-to-date, with 46 years of practical and theoretical experience in the manufacture of a complete line of quality sausage, when necessary using own formulas of piquant seasoning, also hams, picnics, rolettes for smoking, canning, tenderized boiling and roasting, artificial color on all kinds of sausage not necessary. Put in new items and a real good system to make uniform quality products all year round at a minimum cost price. Straighten out any sausage trouble in a short stay, placing men where best qualified. I travel north, south, east and west to small or large plants. Best references on hand.  
W-122, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N.Y.

**PACKING HOUSE EXECUTIVE**  
Thoroughly qualified for position of manager, assistant manager, sales manager or superintendent. Not looking for a soft job, but one that calls for hard work and positive thinking. 22 years' practical experience in all departments. 2 years' college. Know all packing house operations plus branch house, hotel and restaurant supply, livestock and also B.A.I. regulations. Can develop program for pre-packaging self-service items. Prefer eastern states, but willing to go anywhere. Excellent health. Married, have family. Can furnish qualified references. Now managing medium size operation, but have large plant experience.  
W-188, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N.Y.

**BEEF MAN:** Former branch manager large packer. Age 47. 27 years' experience all phases meat industry. Large New York metropolitan area following. Capable full charge, management, buying and sales. W-189, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N.Y.

**MANAGEMENT-SALES:** 20 years' legal background. 1 year experience O.P.A. knowledge of bookkeeping, desires position with well established firm, salary secondary. W-190, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N.Y.

**FOREMAN or SUPERINTENDENT:** Edible and inedible rendering, lard refinery. Feeds and fertilizer. Years of experience, packing house and rendering plant. Chas. McIntyre, 2121 N.W. 31st St., Oklahoma City, Okla. Phone 54-8782.

## POSITION WANTED

### BEEF MANAGER

17 years' experience in all phases of the rail stock operations including supervision over large accounts, foot and peddler sales. Primal cuts, boning, skinning and small stock operations. 7 years' experience supervising hotel and restaurant division. Married, 2 children, now employed. Will relocate anywhere.

W-168, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**CONTROLLER-OFFICE MANAGER:** Accountant, 18 years' top flight experience in meat packing industry, including departmental costs, auditing, credits, taxes and financial reports. Married, age 40, personable, excellent references. Desires opportunity in progressive firm requiring exceptionally capable executive. Will relocate. W-169, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

**MANAGER:** Pork and provisions, long experience with large and small packers. Thorough knowledge of all phases, production, sales, costs, conversions, etc. W-173, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER:** Complete knowledge of all phases of operations and management. Will take position on basis of percentage of additional profits and savings that I show, or salary plus percentage. W-191, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**YOUNG BROKER:** In Memphis, Tenn., with experience in merchandise brokering, interested in spiced luncheon meat or allied lines, selling wholesalers and packers only. Top references and bank connections. Write W-192, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES MANAGER:** For progressive independent eastern packer seeks similar connection in middle or far west. 42 years of age. W-193, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER AVAILABLE:** Thoroughly experienced in management, plant and all sales operations. W-194, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

**CHICAGO BROKERAGE FIRM**  
Has opening for aggressive man in beef and provisions department. Fine opportunity for person with good record of sales in meat brokerage field. Write us about yourself, giving age, family status, salary required and previous job experience. Our employees know of this ad. All replies confidential. W-195, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### SPECIAL

**Man of high calibre, qualified to organize and manage sales department, particularly canned meats, for well known independent meat packer. If you fit the spot, there is no limit to this opportunity. W-178, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.**

**SALES MANAGER:** Liberal compensation. Share the profit and insurance benefits. Mature man capable of supervising 20 salesmen. Reply at once. Include personal history, references. Confidential. Your answer may bring the opportunity of a life time. W-196, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER:** For small plant in southeast. Write in full, experience on past jobs and length of time and salary expected. Write W-197, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING SAUSAGE FOREMAN:** For well established business. Capable of responsibility. Reply in detail giving background and references. W-198, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN:** Experienced, with following, to contact chain stores, markets and wholesalers for local meat packer. W-199, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

**EXPERIENCED SKINNER** for rendering plant. Good wages. Write for interview. Madison Rendering & Tallow Company, Madison, Wisconsin.

## EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton press, 5x12 cooker, and 3x6 lard roll. Write W-199, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

100% silent cutter, 100% mixer and 50% sawmill. Must be in A-1 condition. ROSS AUTO TOIR, 2110 Jefferson St., Springfield, Ohio.

## EQUIPMENT FOR SALE

14-Anderson Expellers, all sizes.  
1-Boss 500 ton Curb Press and Pump.  
1-Mech. Mfg. Co. 5' x 16' Cooker-Melter.  
6-150, 250, 400, 800 gal. Dopp Seamless Kettles.  
1-Davenport 35A Dewaterer, motor driven.  
1-Boss Crusher, 24" dia. drum.  
We also have a large stock of 8/8, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.  
Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.

14 Park Row BA 7-0000 New York 38, N.Y.

## SAUSAGE EQUIPMENT FOR SALE

No. 100A Boss silent cutter, Buffalo 500 lb. stuffer, Buffalo No. 66B grinder, Allbright-Nell stick washer, Oakite Machine 60 gal. capacity, miscellaneous sausage equipment. All in good working condition. Immediate delivery, write for details.

K and R, INC.

NEBRASKA

## FACTORY REBUILT—SPECIAL

Reconstructed model 250 BUFFALO self-emptying silent cutter, capacity 300 lbs. complete with motor for 3 phase, 60 cycle, 220 volt, new machine guarantee, \$2920.00.  
Model 2-A BUFFALO mixer, capacity 1000 lbs. complete with motor for 3 phase, 60 cycle, 220 volt, new machine guarantee, \$1401.00.

JOHN E. SMITH'S SONS CO.

50 Broadway Buffalo 3, N.Y.

FOR SALE: One heavy duty senior U.S. Slicing machine with shingle conveyor. Excellent working condition. Can be inspected in location. Price \$2400 f.o.b. plant. FS-165, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

ICE AS REQUIRED: 1-3-5-10-12 or more tons daily, produced in your plant at a fraction of the crushed ice cost. Convenient, dry, clean flakes. Ask for quotations on your requirements. No obligation. FREEZERS, Inc., 58 Sixteenth St., Pittsburgh 22, Pa. Phone ATlantic 1-7654.

A REAL BUY: Like new, 1949, 2 1/2 ton Dodge truck. Only 7,000 miles, 2 speed axle, complete with electric refrigerated box. Size of box 8 ft. x 14 ft. with 8 inch cork insulation. FS-181, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## ★ ANDERSON EXPELLERS ★

All models. Rebuilt, guaranteed, or AS IS. PITTOCK & ASSOCIATES, Glen Riddle, Penn.

FOR SALE: 1 Allbright-Nell bacon slicer like new, with conveyor. Slices 1200 lbs. per hour. Price \$1,000. S. E. Strahan, 231 Healey Bldg., Atlanta, Ga.

## PLANT FOR RENT

### SLAUGHTER HOUSE FOR RENT NEWLY RENOVATED

NEW STOCK PENS NEW KILL FLOOR  
U.S. Government inspected, one bed plant, situated on 2.55 acres in north Augusta, S. C. on the Savannah river, 100 yds. from RR siding with additional space of partially completed hog kill or another cooler.

Excellent business opportunities. In the heart of growing community with rapidly increasing population. Unquestionable opportunities for expansion due to nearby huge govt. H-bomb plant, now nearing completion which will employ 40,000 people. Rental offer due to other interests.

Rent \$15,000 per annum.  
FR-200, THE NATIONAL PROVISIONER  
15 E. 41st St. New York 17, N.Y.

## TO RENT OR LEASE

Most modern slaughtering house in northern Illinois. Finest coolers, smoke house, equipment and all facilities.

MARS PACKING CO.

HARVARD ILLINOIS

FOR RENT: Boning room with conveyor for meat and bones, freezer space, storage space, railroad siding. U.S. government inspection. FR-75, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N.Y.

FOR RENT: Boning room in U.S. inspected house, ready for operation. Includes storage space, dressing rooms, etc. Phone Chicago, ATlantic 5-3545.

## PLANTS FOR SALE

### MEAT AND LOCKER PLANT CHOICE SOUTH-WEST LOCATION

Located in city over 300,000 population. We buy hogs and cattle on foot and sell direct to consumers at retail prices. Excellent volume, all sales cash. Plenty killing quota if needed. Over 1,000 lockers and all rented. Business established over 10 years. All machinery and equipment in excellent shape. Plant will net \$1,500 to \$2,000 per month. Priced to sell at \$37,500. First time offered. Opportunity unlimited. FR-201, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE OR RENT: Wholesale meat and sausage plant. Special Features: cooler first floor 1,152 sq. ft., basement 1,350 sq. ft.; 3 smoke-house chambers; sausage manufacturing equipment; monorail overhead conveyor system; 12 steel conveyor racks; ham presses; scales; large working and storage areas; loading yard and dock; 10 truck garage; 5 delivery trucks; living quarters on premises. For appointment call SEeley 3-0040. Zuegel Packing Company, 2413 West Roosevelt Road, Chicago 8, Illinois.

FOR SALE. Well established hog slaughter house and sausage kitchen, selling wholesale and retail. Property includes retail store and living quarters. Capacity—125 hogs per week. Situated in a large industrial city, eastern Pennsylvania. FS-159, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## BUSINESS OPPORTUNITIES

FRESH OR FROZEN PORK RINDS FOR SALE  
SMITH PACKING COMPANY INC.  
106 Washington St. Utica, N.Y.

WILL BUY: All around retail meat man will buy whole or part interest in small sausage manufacturing plant, or WHAT HAVE YOU? West of Chicago only. W-187, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### SAUSAGE MAKER SCHOOL FIRST PRIVATE—PRACTICAL SCHOOL

State registered, students will learn to make three different types of sausages every day (net 100 lbs. each). New and old fashioned sausages from all countries; also Kosher style. Latest methods teach making of canned and dry-sausages and dry-beef.

These calculations put the price for entire course at \$100.00 per week. All courses are repeated several times during schooling. Course lasts 22 weeks, 5 days weekly, 5 hours daily. Instructors have college degrees. Interested persons may get full information by writing to P.O. Box 395, Philadelphia 5, Pa.

## YOUR PACKAGED MEATS NEED CODE DATING

We Offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

KIWI CODERS CORPORATION  
3804-06 N. Clark St. Chicago 13, Illinois

## SHROUD CLOTH

CUT TO ANY SIZE

with 4" reinforced selvage edge.

UNCONDITIONALLY GUARANTEED.

## SHAFRIN WIPER & WASTE CO.

3116 W. Cherry St. Milwaukee 45, Wis.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN  
407 SO. DEARBORN ST., CHICAGO 5, ILL.

# BARLIANT'S



## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly.

### Sausage Equipment

4660—SAUSAGE STUFFERS: (2) Buffalo, 5000 cap., stainless lined ..... ea. \$1250.00  
4659—SAUSAGE STUFFER: Handell, 2000 cap., excellent cond., less than 2 yrs. old ..... 650.00  
4665—MEAT MIXER: Buffalo 23, 7000 cap., complete with 7 1/2 HP. motor. 725.00  
4662—MEAT MIXER: Buffalo 26, cap. 2000, vacuum type; Air Jack tilting hopper, complete with cover, 25 HP. .... 1850.00  
4661—SILENT CUTTER: 232-B with motor stand and coupling, no motor, re-conditioned ..... 525.00  
4191—SILENT CUTTER: Buffalo 270-B, center dump, 8000 cap., less motor. 2500.00  
4197—GRINDER: Boss \$161, 20 HP. new motor, 3 ph. 60 cyl. 220-440 v. .... 600.00  
4230—GRINDER: Buffalo, with 4" plates, V-belt, 3 HP. motor ..... 375.00  
4295—SLICER: U.S. Heavy Duty, 1 HP. Westinghouse motor, cap. 400 slices per minute, with shingling conveyor. 1750.00  
4649—HAM MOLDS: (82)  
75—Aluminum, Adelman Ham Roller, type F-I-S-E cap. 123, size 11 1/4" x 6 1/4" x 5 1/4" ..... ea. 4.50  
76—Aluminum, Adelman Ham Roller, type F-I-E cap. 131, size 5 1/2" x 6 1/4" x 13 1/4" ..... ea. 4.50

### Miscellaneous

4663—CONDENSERS: (2) Shell and Tube 16" dia. x 12' long, with 67-inch and one quarter tubes ..... ea. \$ 300.00  
4664—KETTLES: Jacketed, 100 gal. cap., stainless steel clad, pipe legs, 3" dia. bottom outlet, for 400 working pressure ..... 195.00  
4643—FLESHING MACHINE: type H.S.F. complete with controls, perfect condition ..... 3200.00  
4642—HOG & SHEEP CARCASS FINISHER: Globe #12947—67" complete with 1/2 HP. mtr. .... 1000.00  
4621—EXHAUST BOX: Peerless Rotary ..... Bids requested  
4620—BOILER: Ellipse, 7 1/2 HP. 1850 pressure complete with tank, condensate pump, gas burner, controls, gauges, etc. .... 1075.00  
4597—BELLY ROLLER: Anco 250, with 2 rolls 20" dia. x 22" l., requires 3 HP., less motor ..... 650.00  
4594—GRATE DEHAIRER: Boss, automatic throw-in & throw-out, 7 1/2 HP. motor ..... 875.00  
4540—BLOW TANK: Duppe 4000, ratings for two cookers—Y valves, T bends, etc. .... 775.00  
4650—BACK FAT SKINNER: Boss #171-A, automatic, complete with 2 HP. geared head master motor, 3 ph. 60 cyl. 220/440 volts ..... 350.00  
4648—RETORTS (4) Horizontal 28"x32"x10' long, with trucks and controls ..... Bids requested

## YOUR INVITATION

We would like to extend to you a cordial invitation when attending the Nimpa Convention at the Hotel Sherman in Chicago to visit our hospitality headquarters. Be sure to ask for one of our bulletins complete with photographs showing items of equipment still available from the Cudahy, Kansas City plant. Also consult us on any other requirements you may be considering. Our listing is very complete from individual items to complete plants.

DISPLAY ROOMS AND OFFICES  
1401 W. Pershing Rd. (39th St.)  
U. S. Yards, Chicago 9, Ill.  
CL#side 4-6700

# BARLIANT & CO.

• New, Used & Rebuilt Equipment  
• Liquidators and Appraisers

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No King  
Ever Ate Better!



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Ham • Bacon • Sausage • Canned Meats  
Pork • Beef • Lamb

# MEATS



JOHN MORRELL & CO.

Packing Plants:  
Ottumwa, Iowa • Sioux Falls, S. D.

**HYGRADE'S**  
BEEF • VEAL • LAMB  
PORK

**HYGRADE'S**  
ALL-BEEF  
FRANKFURTERS

**HYGRADE'S**  
ORIGINAL  
WEST VIRGINIA  
CURED HAM

**HYGRADE'S**  
HONEY BRAND  
HAMS & BACON

**HYGRADE'S**  
CORNED BEEF  
AND TONGUE

**HYGRADE**  
in name...  
high grade in fact!

...also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

**HYGRADE FOOD PRODUCTS CORP.**  
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



April 26, 1954

**THE ALLBRIGHT-NELL CO.**  
5323 S. WESTERN BLVD., CHICAGO 8, ILLINOIS

"HOT"

# MERCHANDISING for COLD CUTS

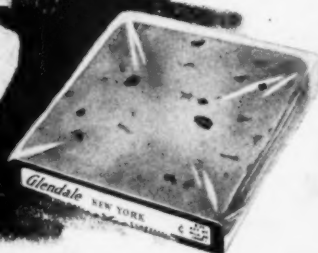


Tasty meat specialties look better and sell faster when their natural appeal is enhanced with clean, colorful packages. Add the mass display of a "family" design and you have a market-winning combination.

Sutherland's new Sta-Fresh\* food packaging board is ideal for such products. It not only prints to perfection but it is grease and moisture resistant and substantially retards wicking and rancidity.

Like to get in on this new merchandising idea to increase your sales of cold cuts? Write for samples and full particulars.

\* Trade Mark



FOLDING, PARAFFINED, AND LAMINATED CARTONS  
BAKERY PACKAGES - PREPACKAGING BOARDS AND TRAYS

**SUTHERLAND**  
PAPER CO.  
KALAMAZOO  
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LIQUID-TIGHT CONTAINERS • FOOD TRAYS • PAPERWARE  
EGG CARTONS • PLATES • PAILS • HANDI-HANDLE CUP

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